



COOS COUNTY MASTER GARDENER™ ASSOCIATION

GARDEN THYMES

Sweet Preservation

Willow Water – A Natural Rooting Tonic

Over 30 species of willows (*Salix*) are native to Oregon. Because they love moist ground, we commonly see them in our wet and river-rich area. There's an easy way to put these abundant willows to work as we propagate and start young plants

The Science: There are two hormones found within all varieties of willows that help with plant propagation. Indolebutyric acid (IBA), present in high concentrations in the growth tips of willow branches, is a root growth stimulant. Salicylic acid (SA) triggers a plant's internal resistance response that helps defend against bacteria, fungus and viral disease.

By using the actively growing parts of a willow branch, cutting them, and soaking them in water, significant quantities of IBA and SA will leach out into the water. Then this tonic can be used to give cuttings, starts and seedlings a strong start on life.

The Recipe: Collect about 2 cups of willow branches, choosing young branches no thicker than a pencil - Remove all the leaves - Cut the twigs into pieces 3 – 6" in length and place in a heat tolerant vessel - Boil 1 gallon of water and pour it over the willow trimmings - Let the brew steep for 12-24 hours - Pour the steeped liquid into glass containers with tight closing lids and discard the willow pieces - The tonic can be used immediately. Store unused quantity in the refrigerator for up to two months

To Use: Soak the bottom tips of cuttings in the willow brew for several hours before planting, giving them a chance to take up the hormones. Then plant the cuttings as you normally would. Willow water can also be used to water propagating medium after planting. Watering planted cuttings twice with the tonic should be enough to give them a strong rooting start.



Add about ½ cup of the willow rooting brew to 1 gallon of water and use the mixture to water young seedlings during the first few weeks of growth.

Learn More:

There is much more on the internet about willow water.

Start with an old favorite to get more details about this free and easy rooting tonic.

<https://extension.oregonstate.edu/gardening/techniques/how-make-rooting-tonic>

By Judy Jackson

Save the Date!!!!

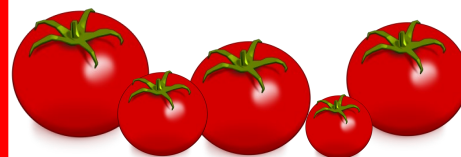
2019 Tomato-Rama Plant Sale

May 18, 10-4pm

May 19, 12-3pm

Pony Village Mall

Many Varieties of Tomatoes, Vegetables, Flowers, Berries, Succulents, Natives and More!



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Oregon State University
Extension Service
Master Gardener



Master Food
Preservers



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Newsletter Editor

Riana Moore

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Published three times a year in February, June and October, in cooperation with Oregon State University Extension Service, Coos County Master Gardener and Coos County Master Food Preserver programs.

Accommodation requests related to a disability should be made at least one week prior to a workshop or event. Publications will be made available in an accessible

alternative format upon request.

Please contact program

coordinator Samantha Clayburn,

541-572-5263, ext. 25299 or

Samantha.clayburn@oregonstate.edu

Master Gardener President's Message

Welcome to 2019. It started out well enough. Took a walk on the beach, 60 degrees and sunny. Things are looking good. Then Ground Hog Day arrived and it has been wet and cold ever since. We went to Idaho to watch our grandson play in the JV tournament, and it was fun watching him play in the championship game. The only problem was we were in Idaho and our home is in Bandon. 12 hour trip took 20 to get home. I am looking forward to spring, it always happens and we will be playing in the dirt again soon.

By all measures 2018 was a good year for the Master Gardeners and we look forward to making this year even better.

The plant sale committee is overcoming a big curveball and is headed to another successful event this spring. The garden grant committee has re-organized under Steve's leadership and looks forward to helping the schools with their projects. We will have money available for student scholarship. We have a new coordinator for the very important Coos Bay Farmers Market and help for Kathy in the Plant Clinic. A great way to start the year.

Our main mission is to help answer garden questions. Volunteer at the Farmer's Market and Plant Clinic when you can and help spread the work load. Always fun to get together and visit about gardening.

Thanks for your volunteer time.

Bob German

Have Gardening Questions?? Problems??

Come talk to the **Master Gardeners** at one of the following locations this growing season!

OSU Extension Office Plant Clinic
Mondays and Thursdays 9-12
631 Alder St, Myrtle Point

Coos Bay Farmers Market
Wednesdays from 9am to 2pm

Bandon Farmer's Market
2nd Friday of the Month from 10am to 4pm



Coos County Master Food Preservers 2019 WORKSHOP SCHEDULE

DATE	CLASS	TIMES	COST
Jan. 26	PRESSURE CANNING 101: CANCELLED	10-2	\$10
Feb. 9	YOUR CONVENIENT KITCHEN: USING ELECTRIC PRESSURE COOKERS & OTHER KITCHEN GADGETS	10-2	\$10
March 9	FERMENTATION	10-2	\$10
March 30	MASTER FOOD PRESERVER PRESENTATION AT FERTILIZE YOUR MIND ALL-DAY GARDEN SEMINAR AT SWOCC	9-4	\$45 for Keynote Address 3 Classes & Lunch
April 20	DEHYDRATION, SMOKING AND JERKY MAKING	10-2	\$10
May 18	PRESSURE CANNING 101: HOW TO CAN LOW ACID FOODS SAFELY	10-2	\$10
June 15	JAMS & JELLIES	10-2	\$10
July 13	PICKLING	10-2	\$10
July 23-27	MFP BOOTH AT THE COOS COUNTY FAIR	10 - 7 daily	
Aug. 10	TUNA CANNING	10-2:30	\$15 (Must be prepaid)
Sept. 14	TOMATOES & SALSA	10-2	\$10
Oct. 19	CRANTASTIC CRANBERRIES	10-2	\$10
Nov. 2	HANDMADE HOLIDAYS: GIFTS FROM THE HEART	10-2	\$15

Preregistration recommended for all workshops

Call 541-572-5263, ext. 25292 or 25299

Unless otherwise noted, held at:

OSU EXTENSION SERVICE

631 ALDER STREET, MYRTLE POINT

[HTTP://EXTENSION.OREGONSTATE.EDU/COOS](http://extension.oregonstate.edu/coos)



**Oregon State
University**

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This publication will be made available in an accessible alternative format upon request. Please contact
Master Food Preserver program coordinator Samantha Clayburn, 541-572-5263, ext. 25299 or
Samantha.clayburn@oregonstate.edu

Master Gardener Inductees

**Congratulations to the newest group
of Veteran Master Gardeners,
inducted in December.**

Class of 2018:

Caren Brewster

Al Dohner

Elaine Goodner

David Hammond

Judy Jackson

Kristi Kistner

Susan Mlynarczyk

Denesa Rains-Northup

Billie Reeves

Laurie Wartnik

These gardeners attended classes on basic botany and plant physiology; pest identification and control methods; soil management and plant nutrition; and diagnosis and control of plant problems.

They also passed a written exam and each completed 60 hours of volunteer work doing such things as answering telephone requests for gardening information, staffing plant clinics, working at plant sales or booths at the county fair.



Master Food Preserver Inductees

**Congratulations to the newest group of Veteran Master Food
Preservers inducted in December.**

Class of 2018:

Trish Conyers

LeAnn Crowell

Sue German

Denise Halopoff

Jane Johnson

Bunny Upton

Inductees attended classes on food preservation and food safety. They also passed a written exam and each completed 40 hours of volunteer work doing such things as putting on food preservation workshops, staffing informational booths at local events and at the county fair.

Volunteer Coordinator Report

Happy 2019! As gardeners, we often joke about Mother Nature not being able to make up her mind when it comes to what weather pattern to go with during the winter months in Coos County. We started seeing daffodils blooming and the next day we woke up to a blanket of snow over most of the county. A not so gentle reminder that it is still too early to plant most



things outside I guess. It isn't too early to start planning and getting things ready for your yard and garden though.

We are in the middle of our annual Master Gardener training and this is a great time for gardeners to drop in and take classes that will

help with creating a sustainable and beautiful garden as well as stay current on garden issues such as safe pesticide usage and plant disease and diagnosis trainings.

The 2019 Master Gardener training is now half way through the course and we have 17 trainees this year. They are a great group and I look forward to seeing them grow as volunteers and get out there and share their gardening knowledge with the community.

After MG training finishes in March, we will be taking the year off from Master Food Preserver training but don't fear, it will be back in 2020. We have also started our workshops for the year and have a couple new ones for the community this year including the first time ever Fermentation workshop on March 9th. Sign up to take a class or two (or all of the them!) and brush up on your canning skills before you start canning this season.

Samantha Clayburn

What to do in the Garden

MARCH

- Plan your vegetable garden carefully for spring, summer, and fall vegetables that can be eaten fresh or preserved. If you lack in-ground gardening space, plan an outdoor container garden.
- Divide Hosta, Daylilies and Mums.
- Protect new plant growth from slugs and snails.
- Fertilize evergreen shrubs and trees, only if needed. If established and healthy, their nutrient needs should be minimal.
- If soil is dry enough, prepare vegetable garden and plant early cool-season crops (carrots, beets, broccoli, leeks, parsley, chives, rhubarb, peas, and radishes). Plant onions outdoors as soon as the soil is dry enough to work.

APRIL

- Optimum time to fertilize lawns. Apply 1 pound nitrogen per 1,000 square feet of lawn.
- Prepare garden soil for spring planting. Incorporate generous amounts of organic materials and other amendments, using the results of a soil analysis as a guide.
- Cut back ornamental grasses to a few inches above the ground, in early spring.
- Consider planting beets, cabbage, carrots, cauliflower, celery, chard, slicing cucumbers, endive, leeks, lettuce, onion sets, peas, and potatoes.

MAY

- If needed, fertilize rhododendrons and azaleas with acid-type fertilizer. If established and healthy, their nutrient needs should be minimal. Remove spent blossoms.
- Plant dahlias, gladioli, and tuberous begonias in mid-May.
- Control slugs with bait or traps and by removing or mowing vegetation near garden plots.

JUNE

- Construct trellises for tomatoes, cucumbers, pole beans, and vining ornamentals.
- Fertilize vegetable garden 1 month after plants emerge by side dressing alongside rows.
- Harvest thinnings from new plantings of lettuce, onion, and chard.
- Pick ripe strawberries regularly to avoid fruit-rotting diseases.
- Plant dahlias and gladioli.
- Learn to identify beneficial insects and plant some insectary plants (e.g. Alyssum, Phacelia, coriander, candytuft, sunflower, yarrow, dill) to attract them to your garden. Check with local nurseries for best selections. For more information, see Encouraging Beneficial Insects in Your Garden (PNW 550).

For more information visit: <https://extension.oregonstate.edu/gardening/techniques/monthly-garden-calendars>

Food Preservation During Winter Storms

The South Coast isn't immune to bad weather and we have our fair share of rain and wind during the winter months. The combo of saturated soil and high winds can topple trees and snap branches often taking out power lines in their path. For those of us that are not fortunate enough to have a generator as back-up, this could mean many hours without electricity. The following tips are found in the OSU Extension publication Food Safety & Preservation If Your Home Freezer Stops (SP 50-470) for how to keep your food safe during power outages.

When a freezer does fail to work, the first rule is to **keep the freezer door closed**. In a well-filled freezer, food will probably not thaw for 15-20 hours if the door is kept closed.

In case of power failure, find out from the utility company how long it will be before power is expected to be restored.

You can safely refreeze any foods that have partially thawed if they still contain ice crystals. You can also refreeze many foods that have completely thawed if they have been kept at a temperature no higher than 45 degrees F for no longer than two days (about normal refrigerator temperature).

When you refreeze food, **freeze it quickly**. Set your freezer's temperature control on its coldest setting. After the food is well frozen, turn the temperature control to its usual setting to maintain 0 degree F or lower.

Special considerations for meat and poultry and fish and shellfish

Raw or cooked meat and poultry that still contains ice crystals may be refrozen. Just note that refreezing results in poorer quality. Re-heat cooked meat to steaming hot (165° F) before eating. Completely thawed raw meats may be refrozen if they have been thawed no more than two days and kept at a temperature no higher than 45°F (refrigerator temperature). They should be used within two to three months. Use refrozen sausage, bacon, and other processed meats within three or four weeks. Refrozen meats will probably be drier than other frozen meat. Discard thawed cooked meat products if they no longer have ice crystals. Refreezing would result in poor quality and potential safety problems.

If raw fish and shellfish still have ice crystals, they may be refrozen immediately. However, since bacteria multiply rapidly in these foods, it is best not to refreeze them if they have thawed completely.

Refrigerators that stop working

If your refrigerator should stop working because of power failure, follow the same guidelines you would for freezer failure. Find out how long it will be before your refrigerator will be working again. Your refrigerator, like your freezer, will remain cool for a while after it has stopped working. But if it won't be working in a day, you need to either move your food to another source of refrigeration or put dry ice in your refrigerator to keep foods cold. If you decide to use dry ice, be sure to buy it in usable sizes. Wrap it in newspaper and put it on the highest refrigerator shelf.

If at any time your refrigerator warms up to a temperature higher than 45°F for more than two hours, discard all cooked foods, and especially any creamed mixtures, puddings, and cooked meats and meat dishes.

Source: OSU Master Food Preserver Program

Tomatoes 101

Growing On The Oregon Coast:
Everything you ever wanted to know about tomatoes!!

Free!! Class Saturday, March 16 12-2pm
Coos Bay Library Myrtlewood Room

By Renee Blom
Sponsored by South Coast
Community Garden Associa-
tion



The Glide Wildflower Show

April, a time for signs of Spring to appear! What would, could or does signify that spring is here? Well... that would be the Glide Wildflower Show in Glide OR the last weekend in April.

This event, founded in 1965, presents specimens of flora gathered throughout southwestern Oregon, from the Cascade Mountains to the coast. Flowers, shrubs, grasses, ferns, lichens, mosses and tree varieties comprise the over 600 fresh specimens collected by numerous volunteer teams. Each is displayed to assure its optimal beauty and freshness. The identification of each specimen is verified by professional botanists. In addition to native flora, the show includes book and guide sales, special presentations, slide shows and speakers. Topics presented have included landscaping with natives, edible and medicinal plant use, and mushroom identification. Fresh sandwiches, soups and pies are available. Since the focus is education, Master Gardeners can accrue educational hours through attendance at the wildflower show. Check with your Master Gardener coordinator to make sure the classes you are attending count. So when does this wonderful event occur? The show is held on the last weekend in April. The April 2019 show will be on the 27th and 28th. Hours are 9am to 5pm both days. Suggested donation is \$3.

Directions to the Wildflower Show is to travel to Roseburg and take exit 124 to Route 138 East (North Umpqua Hwy to Crater Lake). Continue traveling on 138E to the Glide Community Center (milepost 17) on the left side of the road. Mark your calendars and plan to attend this beautiful and informative event!
by Joseph and Barbara Fisher



Bandon's Good Earth Community Garden

Garden Education Series 2019

Free to the public!!

March 30 - Beginning Gardening
By Master Gardener Leslie Wirt

May 25 - Gardening With Herbs
By Garden Expert Jennifer Ewing

July 13 - Proper Harvesting/ Watering 101
By Garden Expert Jennifer Ewing

July 20 - Kids Gardening Class- "Critters In The Garden"
By Master Gardener Leslie Wirt

August 10 - Perennial Plant Care***
By Garden Expert Jennifer Ewing
Please note this class is held at a private residence! Please arrive at Good Earth Garden at 9:30 am for carpooling!!

August 17 - Kids Gardening Class- "Eating the Harvest"
By Master Gardener Leslie Wirt

Bandon's Good Earth Community Garden
780 8th Ct SW
bandongoodearth@gmail.com
Bandon Youth Center
101 11th St SW

Follow us on Facebook!

Bandon Earth Day Celebration!

Saturday April 20
Bandon City Park and Library

Talk with Master Gardeners, Beach Walks, Informative Talks, Plant Giveaway, Guided Walking Plant and Tree ID Tours, Booths, Face Painting for the Kids, and Children and Adult Art Projects

Contact Sara at the Bandon Library for more information! (541)347-3221

EGG SAFETY

As Easter fast approached, it is that time of year when many an egg is cooked and dyed to be hidden out in the grass for children to find and then repurposed into deviled eggs for Easter dinner. Here are some egg safety tips so you can have both an enjoyable egg hunt and dinner without the unexpected foodborne illness.



Handling raw eggs safely

If your family enjoys dyeing eggs for decorations, games and eating, remember they are a perishable food and need to be handled accordingly. The shells are the egg's first line of defense, so work with eggs carefully to prevent cracking. Eggs with cracked shells should **not** be decorated or eaten. Because raw eggs may have *Salmonella* or other bacteria, wash your hands with warm water and soap before handling eggs and at every step of egg preparation. This includes cooking, cooling, dyeing and even when hiding them for games.

Directions for hard cooking eggs

Hard cooking eggs should kill *Salmonella* bacteria, but will not keep them from spoiling or getting re-contaminated. Refrigerate hard-cooked eggs before dyeing them and keep them refrigerated when you are not using them. Do not leave eggs out of the refrigerator for more than two hours. When decorating the eggs, be sure to use a food-safe dye and work with chilled, hard-cooked eggs.

To hard-cook eggs:

1. Place a single layer of eggs in a saucepan.
2. Add cold water to come at least 1 inch above the eggs.
3. Cover and bring the water to a boil; turn off the heat.
4. Let the eggs stand covered in the hot water for 15 minutes for large eggs, 12 minutes for medium, and 18 minutes for extra large.
5. Immediately run cold water over the eggs; when they are cool, drain and refrigerate.

Eggs prepared this way have less of a green tinge around the yolk, fewer cracks and are easier to peel. Another tip for reducing egg peeling frustration is to age eggs in the refrigerator for a week to 10 days prior to hard cooking. Consider coloring one set of eggs for decorating or the egg hunt and another set for eating.

Hard cooked eggs should be used within one week of cooking.

Source: Debbie Botzek-Linn, former Extension educator and Suzanne Driessen, Extension educator
<https://extension.umn.edu/preserving-and-preparing/safety-hard-cooked-eggs-dyeing>

Anita Straus



It is with great sadness that we share the news that a dedicated volunteer in both the Master Food Preserver and Master Gardener programs has passed away after a courageous battle with cancer in November 2018.

Anita joined the Master Gardeners in 2005 and joined the Master Food Preservers the following year in 2006. Her excitement and support for both these programs showed in every volunteer project she took on from serving on the scholarship committee for MGs to helping with workshops in the MFP program. She will be greatly missed by all her fellow volunteers as well as the community that she shared her gifts of gardening and food preservation with.

FOR MASTER GARDENERS: JUST IMAGINE IF...

- the CCMGA continues to inspire our youngest gardeners with grants to support their school's on-site garden
- tomorrow's college graduates look back on a successful academic career and are grateful to the CCMGA for a funding boost through a scholarship

The **2019 Tomato-Rama** plant sale the weekend after Mother's Day at Pony Village Mall is the chapter's major annual fundraiser that draws bigger crowds every year, a community event that can only continue with your active participation as a grower of fine seedlings for the sale. With your participation, funding for our communities young gardeners and worthy students will not decrease or cease to be available.

Growers for this year's sale will sign up at the March chapter meeting for what they will be growing.

Need more information about when to plant and in what size container? See the Planting Calendar distributed by email. Need another copy? Please contact Lynn Menashian – see contact information below.

Questions? Don't hesitate to call or email Lynn Menashian, chairperson for this year's sale. Her email is lynnmenashian2@gmail.com and her cell number is (559) 908-3635. Texts are always welcomed.

Save



Coos County Master Gardeners™ Assn. is having their annual

PLANT SALE

the

At the **Pony Village Mall** on
Saturday, May 18th from 10 - 4,
 and **Sunday, May 19th** from 12 - 3

Assorted Tomato Varieties

Vegetables

Herbs

Berries

Annuals

Perennials

Natives

Ground Covers

Trees

Shrubs

Houseplants

Date!



South Coast Community Gardens Update

COQUILLE

Our garden is quiet now. It has been limed, fertilized with composted chicken manure donated by our local McKay's Market, and mulched with spoiled hay donated by the Cutting Shed- a local butcher shop.

Our applications have been placed around town, as well as our posters to rent a bed, and are available online at our website coquillecommunitygarden.org and also the SCCGA website- so-coastcommunitygardens.org. Applications became available February 1st and gardening can begin March 15th. Applications are beginning to come in. We have 25 beds for gardeners to rent.

Mary Dixon- Coquille Harvest Moon Garden

BANDON

Volunteers at the Good Earth Community Garden have been busy making plumbing, electrical and structural improvements to our greenhouse and are happy to report that it's now tight, tidy and sanitized. We're planting hundreds of vegetable, herb and flower seeds in anticipation of our annual plant sale. The sale will be held on May 3rd and 4th at the Farmers and Artisans Market in Old Town Bandon.

2019 plot applications are available online at <https://bandoncommunitygardenblog.wordpress.com/applications/> and in person at Bandon City Hall, Ace Hardware, the Bandon Library and Plants 101.

Spring may be a long way off, but we'll be ready for a great growing season when she gets here.

Judy Jackson- Good Earth Garden

LAKESIDE

No report

MYRTLE POINT

Earthworm Acres in Myrtle Point is starting to rent out beds. Applications for beds can be picked up at the OSU Extension Services office, 631 Alder St., Myrtle Point or at the Myrtle Point City Hall and library. We are in the process of upgrading the beds with donations of soil amendments from local businesses and with the labor of the Myrtle Point High School basketball team. The garden has a new shed this year. The garden opens March 15.

Jessie Milligan- Earthworm Acres Garden

COOS BAY

The garden at Lady Bug Landing is now open for the season. Even with all the cold, wet, snowy weather we already have ¾ of the beds spoken for. Applications are available at the gardens Anderson St entrance, McKay's Market and online; socoastcommunitygardens.org

We had a great turn out for our work party the end of January, MG's, LBL gardeners and community members helped shovel and rake 9 yards of SeaCoast compost onto the beds, raspberries and strawberries were cut back and weeded, fava beans in the demos beds were whacked down ready to be turned under and a new arbor was built by Steve Richardson and Don Blom. Thanks to all who helped. A new sign is in the process of being done, and orientations for gardeners are happening. Everyone is anxious to get into the dirt and is looking forward to warmth and sunshine, and for another great garden year to start. On Saturday, May 16 from 12-2 Renee Blom will be teaching a class on Tomatoes at the Coos Bay Library Myrtlewood room, this is free to the public. If you are interested in supporting the gardens in the county you can become a member (apps on website) for \$10 a year, and SCCGA's meetings are the 3rd Tuesday, at 5:30 at the Coos Bay Library Cedar Room, all interested people are welcome.

Renee Bloom- Lady Bug Landing Garden

The SOUTH COAST COMMUNITY GARDEN ASSOCIATION welcomes new members! Their monthly meetings are open to the public. The SCCGA meets on the third Tuesday of every month at 5:30pm in the Cedar Room at the Coos Bay Library.



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To receive this newsletter by email (and reduce our mailing costs), please contact Samantha Clayburn at samantha.clayburn@oregonstate.edu or call 541-572-5263, ext. 25299 Thank you!

OSU Extension Service provides a wide variety of free gardening advice and information including a number of online articles and downloadable brochures?

For example, the Growing Your Own downloadable publication contains advice on composting, container gardens, fertilizing, pests, plants diseases and many other topics. Check it out at: <http://catalog.extension.oregonstate.edu/em9027>

**DID YOU
KNOW**



Or that you can take a Master Gardener Short Course Series on-line? The eleven courses are based on the OSU Master Gardener curriculum and allow you to learn specific fundamentals of gardening. While the courses do not allow you to receive OSU Master Gardener certification, they will certainly provide you with a wealth of useful information. They are self-paced and can be taken anytime because they are not taught by an instructor. Topics include: Oregon Master Gardener Program, Basic Botany, Soils and Compost, Vegetable Gardening, Introduction to Entomology, Plant Pathology, Pesticide Safety, Herbaceous Ornamental Plants, Sustainable Landscape Design, Sustainable Landscape Management, and Integrated Pest Management.

All courses are \$45 per course.

Get more information at: <https://pace.oregonstate.edu/catalog/master-gardener-short-course-series>

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