

The hows and whys of saving seeds

CORVALLIS — As fall gets under way, many vegetables wrap up their season-long lifecycle and set the seeds that lead to next year's bounty.

"Saving seeds is a great way to perpetuate your favorite heirloom varieties and save a bit of money, too," said Ross Penhallegon, a horticulturist with Oregon State University's Extension Service.

Not all vegetables grow true to type the next year, however, so save seeds only from open- and self-pollinated varieties, not those labeled hybrids. Collect seeds from fully mature, ripe fruit of superior plants. Seeds should be completely dry before storing.

Bean, pea and other legume seeds are among the easiest to collect, Penhallegon said. Leave the pods on the plant until they are "rattle dry." Keep an eye on the pods, as some varieties split and scatter the seeds when dry. Pick the dried pods and place them in a well-ventilated area at room temperature. When the pods are completely dry, remove the seeds. Look out for pea weevils, which eat out the center of the seeds.

Lettuce seeds usually save well, but next year's crop may vary a bit from the original. Many herbs dry on



KYM POKORNY
Your Garden

the stalk. Stems of dill, anise and other herbs can be cut and hung upside down wrapped in a paper bag or nylon to catch the falling seed.

Cross-pollination can happen with peppers, Penhallegon said, so make sure the hot and sweet varieties are grown well apart if you are saving seeds. Scrape the seeds from a mature, ripe pepper and allow them to dry on a tray at room temperature.

Tomatoes should be fermented prior to removing seeds to destroy canker disease organisms, he said. Squeeze the seeds and surrounding gel from several ripe tomatoes into a clear glass jar and add two to three inches of water. Make sure you label the jar with the name of the tomato variety. Set it on a sunny windowsill and stir daily. As the mixture ferments, the debris and gel will float to the top and the viable seeds will sink to the bottom. After several days, scoop or pour out the debris and gel and then drain and rinse the re-



OSU EXTENSION/for the Itemizer-Observer
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maining mixture in a fine sieve. Spread the seeds on a paper plate to dry for four to five days.

It is more difficult to save seeds from vine crops such as cucumbers, squash and pumpkins. Without controlled pollination, these crops cross with other varieties with unexpected results. The crosses, Penhallegon said, can be unusual and even unique.

Biennials, such as carrots, beets, and most of the cabbage family, present other problems to the seed saver. It takes space and planning to keep the plant going from one year until it goes to seed the second year.

Once completely dry, your seeds are ready to store

in a cool, dry, dark place. Put each seed type in a labeled, dated envelope and store the seed envelopes in a sealed jar. Moisture can cause the seeds to deteriorate more quickly, he said. To ensure the seeds stay dry and increase seed viability, place a small amount of freshly opened powdered milk or silica gel in the jar beneath the seed packets. Close the jar tightly and store on the kitchen counter until no moisture condenses inside the jar. Then place the jar in the refrigerator until planting time.

For more information, refer to OSU Extension's publication "Collecting and Storing Seeds from Your Garden."

MI TOWN

Where are all those leaves coming from? It seems like every day more and more leaves of many colors are falling from our neighborhood trees, and that means it's time to get out the lawn rakes and those big, brown containers (which fill up all too quickly in our house). Unless it's raining, my secret pleasure is to kick through the leaves on the sidewalks around MI Town, and especially on the WOU campus, while out on a walk. Autumn is such a beautiful time of year and so far this season, we are making a gentle transition from summer. Miss October can be a very fickle month, however, so it's good to prepare for just about anything.

In probably the most exciting football game we've seen in the 15 years at McArthur



PATTY TAYLOR DUTCHER
Columnist

Stadium, our WOU Wolves won over previously unbeaten North Alabama 24-22 on Saturday. WOU meets Central Washington University this Saturday, at McArthur Stadium at 1 p.m. On Oct. 31, we'll celebrate Halloween on campus, and hope for more treats instead of tricks, when our Wolves will play Azusa State. Our local high school and college football games are wonderful events for family fun. We've so enjoyed watching the games over the years we have lived here.

The apple trees are abun-

dant this year, and this means some of the best pie bakers in MI Town have been busy in their kitchens, as well as getting things organized at the senior center kitchen to put together some awesome soups. Tomorrow is the soup and pie sale at the Monmouth Senior Center. If you haven't attended this semi-annual occasion, you've missed out on the best homemade soups and pies in our neck of the woods. Hours are from 11 a.m. until 1:30 p.m. Crafter's Corner features interesting and unique items so you can shop before or after lunch.

With the chilly and sometimes rainy weather upon us, now is a great time to look through your bookshelves — and yes, see what's hiding in those closets and cabinets in the guest

room — because the Friends of the Monmouth Library are looking for clean and gently used books for the ongoing book sale. Children's books are especially needed at this time. The Holiday Book Sale is scheduled for Dec. 1-22, during regular library hours. More information on the sale will follow during the next several weeks.

Many thanks to the Friends of the Monmouth and Independence libraries and the Independence and Monmouth Business associations for again sponsoring the upcoming Halloween Spooktacular on Oct. 30. This is a wonderful opportunity for all the local kids and families to celebrate — there will be cookies and candies and all kinds of treats for everyone.

COMMUNITY CALENDAR

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TUESDAY, OCT. 20
 • **Family Building Blocks Dallas play group** — 10 a.m., Academy Building, 182 SW Academy St., Dallas. Suite 216. Play group for children and families. Activities and snacks provided. Free. RSVP: 503-877-8473.
 • **Take Off Pounds Sensibly (TOPS) Club** — 6 to 7 p.m. weigh-in, 7 to 8 p.m. meeting, First Christian Church basement, 1079 SE Jefferson St., Dallas. Meetings offer programs and activities aimed at losing weight. Open to anyone. First meeting is free.

WEDNESDAY, OCT. 21
 • **Willamette Valley Food Assistance Program Food Bank** — 1:30 to 6:30 p.m., 888 Monmouth Cutoff Road, Building E, Dallas. Weekly distribution for eligible community members. 503-831-5634.

• **Day-2-Day Diabetes Support Group** — 3 to 4 p.m., West Valley Hospital (main conference room inside main entrance), 525 SE Washington St., Dallas. 503-623-7323
 • **Bingo at the Farm** — 6:30 p.m., Rogue Farms Hopyard, 3590 Wigrich Road, Independence. All ages welcome. Free; food and beverages available for purchase. 503-838-9813.
 • **Helping Hands Emergency Food Bank** — 10 a.m. to noon, Monmouth Christian Church, 959 Church St. W., Monmouth. For eligible community members; available every Wednesday. 541-404-6517.
 • **Brew and BS** — 7 p.m., St. Thomas Episcopal Church, 1486 SW Levens St., Dallas. Free. Bring your own brew — beer, coffee, tea, cider, wine. Moderated discussions on topics of religion and science. 503-831-5593.

Harleigh Antoinette Reyes was born to C.J. & Sara Reyes of Salem at 12:49 a.m. on Oct. 3rd. She weighed 5 lbs., 14 oz. and was 19 in. long. She is their first child.
Grandparents are Bill & Lacy Kelly of Sandy, OR; Janice Kelly of Anza, CA; and Clifford & Mary Reyes of Corvallis, OR.
Great-grandparents are John & Vivian Wilder, of Corvallis, OR; Shirley Reyes, of Forest Grove, OR; Reba Daubert, of Palm Desert, CA; Jeanette Kahl, of Ontario, CA; and Edward Reyes of Lebanon, OR.

*I would like to take the time to thank everyone that helped me and my family during the recent loss of my husband David Hunter. The American Legion did such a nice job to be there for us and actually perform the service. Bollman's helped make all the hard choices and sorrowful times easier. Hospice and Dallas Retirement Village worked hard to make things comfortable for both David and myself.
 Also thanks to the many "friends from the pool" for their love and support. I cannot finish without thanking our lifelong friend Linda Meyers & her son Jason for all of their long trips over, hugs, and "great stories" to keep me going. Plus my sisters that just came in and surrounded me with constant love and practical help. I couldn't have made it without you!*
 — Sincere Thanks, Michelle Hunter

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ANNIVERSARIES

Culley — 60th



Keith and Verna Culley of Dallas will celebrate their 60th wedding anniversary on Oct. 9, 2015 with family. Keith Culley and Verna Abshier were married Oct. 9, 1955, at Presbyterian Church in Lake Tahoe, Calif. Pastor James F. Scott performed the ceremony and the couple was attended by Glenna Culley and Gary Culley.

The couple has lived in Coos Bay and Woodland, Calif. previously and Polk County the past 17 years.

Keith retired in 1997 as a deputy sheriff with the Yolo County Sheriff's Office in Woodland. Verna retired in 1997 from Woodland, Calif. City Hall as a secretary.

Keith and Verna enjoy going to their son's and daughter-in-law's ranch near Sweet Home on top of a mountain and staying in the travel trailer. They are also members of the Seventh Day Adventist Church. Their family is their whole life.

Their family includes Richard and Teresa Culley of Sweethome; Susan and Scott Wenger of Billings, Mont.; and Nancy and Dean Rech of Monmouth. The couple has seven grandchildren and three great-grandchildren.

WEDDINGS

Villwock — Bringham



Kim Villwock of Dallas and Jody Bringham of Tigard, Ore. were married Aug. 29 at Salt Creek Baptist Church in Dallas.

Reverend David Curtis officiated the ceremony.

The bride is the daughter of Paul and Sandi Villwock of Dallas. The groom is the son of Larry and Susie Bringham of Tigard. Matron of honor was Heidi Knapp. Bridesmaids were Sheila Havig, Berina Tuttle and Paige Villwock.

Liviana Tuttle.

Best man was Daniel Bringham. Groomsmen were Mark Villwock and Corban Villwock.

Kim Villwock is a 1998 graduate of Dallas High School. A 2002 graduate of Corban University in Salem with a Bachelor of science degree in elementary education and in 2011 she graduated from Western Oregon University with a Master's of science in education. She had taught in the Dallas School District for 8 years.

Jody is a 2001 graduate of Southwest Christian School in Tigard. A 2006 graduate from Azusa Pacific University in Azusa, Calif., with a Bachelors of Arts in theology and in 2012 he graduated from University of Oklahoma with a Bachelor of Science in engineering physics. He is a systems engineer at Raytheon Missile Systems in Tucson, Ariz.

The couple will honeymoon on the Oregon Coast. They will make their home in Tucson.

ENGAGEMENTS

Pederson — Rudd



Rebecca and Pederson and Bradley Rudd of Tillamook are planning an October wedding.

The bride-to-be is the daughter of Arnold and Linda Pederson of Dallas. Her fiancé is the son of Jelly and Jodi Rudd of Homedale, Idaho.

Rebecca a 2008 graduate of Dallas High School and a 2011 graduate of Oregon State University in Corvallis earned a Bachelor's Degree in Agricultural Sciences. She is employed at United States Department of Agriculture's Natural Resources Conservation Service as a soil conservationist.

Bradley a 2007 graduate of Homedale High School in Homedale and a 2011 graduate of Universal Technical Institute earned a program degree in Diesel Mechanics. He is employed at Tillamook Hampton Lumber Mills as a planer operator.

The wedding is set for Saturday at The Church of Jesus Christ of Latter-day Saints in Dallas.

BIRTHS

Roop

Allison James Roop was born to James and Rose Roop of Monmouth at 10:17 a.m. on Sept. 30 at Salem Hospital Family Birth Center.

She weighed 9 pounds, 2 ounces, and was 20.75 inches long.

Allison joins Madalyn, 3. Grandparents are Lloyd and Judy Spradling of Stayton; and Julie Roop of Monmouth.

Barba-Perrp

Aaliyah Miah Barba-Perry was born to Jake Perry and Aracelia Barba of Independence at 3:50 a.m. on Sept. 30 at Salem Hospital Family Birth Center.

She weighed 6 pounds, 5 ounces, and was 19.75 inches long.

Aaliyah joins Lexy, 15; and Ashley, 9. Grandparents are Silvano and Maria Barba of Independence; and Jeremiah and Patty Perry of Pendleton.

Great-grandparents are Elfreda Tucker of Pendleton.

Check out a book at your local library.

