WASHINGTON STATE UNIVERSITY
WALLA WALLA COUNTY EXTENSION
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http://extension.wsu.edu/wallawalla

Newsletter

April 2020

Coronavirus COVID-19

COVID-19 Advisory: WSU Extension is working to keep our communities safe. All Extension programming is being provided virtually, postponed, or canceled. Effective March 16, 2020, WSU Extension county offices and WSU Research & Extension Centers will be closed to the public. We are available via email at becki.green@wsu.edu , phone at 509-524-2685, and webconference.

MASTER GARDENERS are available for plant clinic issues through our E-Clinic. Forms can be found at: https://extension.wsu.edu/wallawalla/gardening/ . Fill-out the appropriate form out and submit to becki.green@wsu.edu or wwmastergardeners@gmail.com. Include photos that accurately depict the issue at hand. We are not able to accept any samples at this time.

4-H

Although 4-H activities are put on hold for now, there are many resources available to keep kids busy and learning. Check out a list of great activities put together by King County Extension: https://extension.wsu.edu/king/learning-links-4-h-and-more/ . Stay tuned for virtual county contests and activities.

STRIPE RUST UPDATE

Tim Murray, WSU Plant Pathologist

On March 1, Dr. Xianming Chen, ARS Plant Pathologist, released his most recent stripe rust forecast for the coming season. During their February surveys 2 weeks ago, Dr. Chen's team found active rust in commercial wheat fields in Lincoln County where rust was present in Fall 2019, but did not find rust in Adams, Benton, Douglas, Franklin, Grant, or Walla Walla Counties' commercial fields. Rust was found in their experimental plot near Walla Walla. Dr. Christina Hagerty found active stripe rust in an experimental nursery near Pendleton in Umatilla County, Oregon during this same week.

Given the very mild weather that occurred from December through February, it was no surprise that the potential yield loss from stripe rust is predicted to be 48% on highly susceptible varieties with no fungicide application. This is an increase of 4% over the forecast made in January. Dr. Chen uses several models that incorporate weather data from November through February to arrive at this estimate. It's important to keep in mind that this forecast is based on a highly susceptible variety that Dr. Chen uses as a long-term check with no fungicide application. Predictions of yield loss for moderately susceptible to susceptible commercially grown varieties is about 24% yield loss.

Given the mild winter and conditions favorable for severe stripe rust in 2020, it's recommended that a fungicide is included at herbicide application for moderately susceptible to susceptible winter varieties, i.e. those with ratings of 5 to 9 in the Washington State Crop Improvement Seed Buyer's Guide (link) and the Variety Selection tool on the Wheat & Small Grains website (link). Scout fields of varieties with ratings 1-4 and apply fungicide when 1-5% of plants have active rust (yellow-orange sporulation on leaves); it's unlikely that varieties rated 1-2 will require fungicide application, but rust may develop on those rated 3-4.

For spring wheat, we recommend planting the most resistant variety possible, i.e. those with ratings less than 4.

PLANT A ROW FOR THE HUNGRY

Donate Your Produce! Plant an extra row of produce each year and donate your surplus to local food banks, soup kitchens and service organizations to help fee America's hungry. Donations can be dropped off at the following locations:

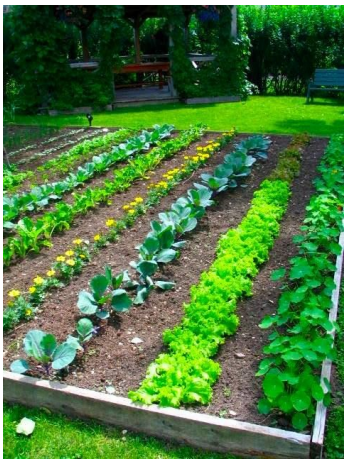
Helpline
1520 Kelly Pl #180
Walla Walla, WA 99362
(509) 529-3377

Pantry Shelf Of Walla Walla
325 S. First
Walla Walla, WA 99362
(509) 200-1146 | (509) 526-4169

The Salvation Army—Walla Walla
825 W. Alder
Walla Walla, WA 99362
(509) 529-9470

St Vincent De Paul
308 W. Main Street
Walla Walla, WA 99362
(509) 525-3903 | (509) 529-6778

BMAC
Blue Mountain Action Council
8 E. Cherry St.
Walla Walla, WA 99362



FIGHT BAC!® LIKE A producepro

Partnership for Food Safety Education

As you enjoy fresh fruits and vegetables at home, follow these safe handling tips to help protect yourself and your family from food poisoning. It is important to be consistent in practicing safe food handling at home. For more information, go to www.fightbac.org.

Check fresh produce for signs of cuts or bruising, where harmful bacteria can breed.

Clean hands, surfaces and utensils to prevent contamination.

- Clean all surfaces and utensils with hot water and sap, including cutting boards and knives, before and after preparing fresh fruits and vegetables.

Rinse fresh fruits and veggies just before eating by running under water.

- Firm-skinned fruits and vegetables should be rubbed by hand or scrubbed with a clean brush while rinsing under running tap water.
- Packaged fruits and vegetables labeled "ready-to-eat", "Washed' or "triple washed" should not be washed.
- Dry fruits and vegetables with a clean cloth or paper towel.
- Do not use soap or bleach to wash fresh fruits or vegetables. These products are not intended for consumption.

Separate produce from raw meat, seafood, poultry, eggs and household chemicals.

Chill cut fresh produce within two hours to prevent bacteria growth.

Throw Away bruised, damaged or potentially cross-contaminated produce.

CUT THROUGH THE NOISE: RECAP: RESOURCES ON COVID-19 AND FOOD SAFETY

You might feel overwhelmed with information right now. But, think of the people stuck at home that don't have your food safety knowledge! Here are key resources and messages you can share with others to help them be prepared and be healthy.

Coronavirus Resource Page
Special Message for Food Safety Educators
Home Surface Cleaning & Sanitizing
Food Packaging & Food Delivery