

Newsletter

November-December 2025



WSU EXTENSION
Garfield County

Welcome to the WSU Garfield County Extension Newsletter!

This is an electronic newsletter highlighting events and topics of interest to residents of Garfield County and the surrounding area. This newsletter can also be viewed on our website: <https://extension.wsu.edu/Garfield/>

Do you have an event or subject you would like added to our newsletter or website? Would you like to be removed from our Extension Newsletter email list?

Contact the Extension Office

Phone: 509-843-3701

Email: mbartlow@co.garfield.wa.us

Contact Us:

Office Location: 757 Main St.
Pomeroy, WA 99347

Mark Heitstuman, County Director
heitstuman@wsu.edu

Mailing: PO Box 190,
Pomeroy, WA 99347

Hours: Monday-Friday 8:30 –5:00
(closed 12:00-1:00)

Siera Hall, 4-H Coordinator
siera.hall@wsu.edu

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mbartlow@wsu.edu

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Washington State University helps people develop leadership skills and use research based knowledge to improve their economic status and quality of life. Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local Extension Office.

Farming & Livestock

Hello from Your New SE Washington Extension Agronomist

Oct 3 | <https://smallgrains.wsu.edu/morganintro/>



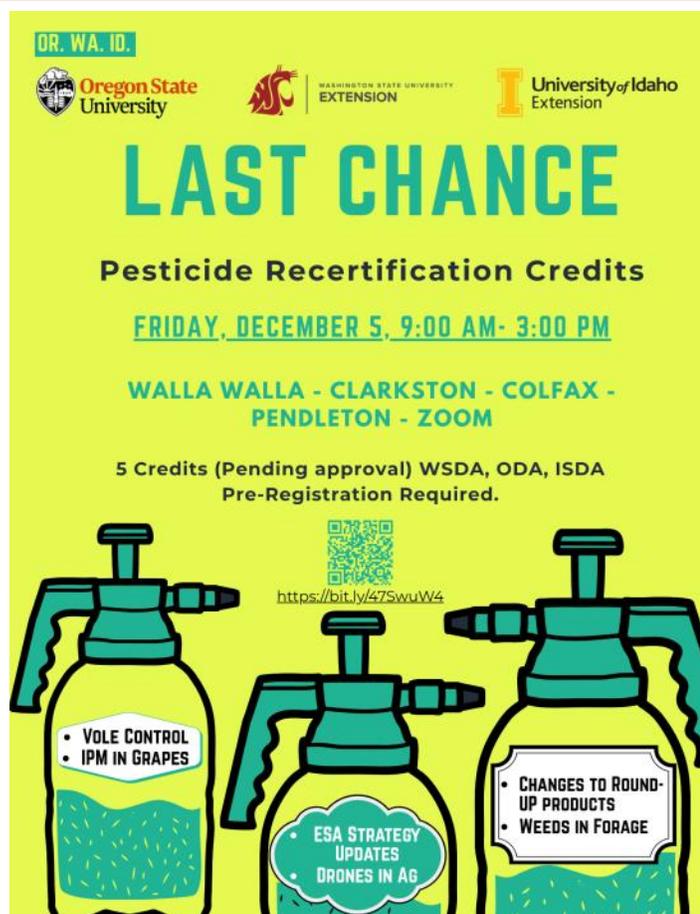
I'm excited to serve as your new regional extension agronomist with WSU Extension, based in Colfax and working across Whitman, Asotin, Columbia, Garfield, and Walla Walla counties. My goal is to connect with you—growers, ag industry partners, and the broader agricultural community—to support local cropping systems and address our challenges.

I bring experience in agronomic consulting, on-farm research, and diverse cropping systems from my previous role as a field crops extension agent in North Carolina. There, I worked in the number one small grains and soybean producing county but also provided technical assistance to corn and cotton growers.

Most importantly, I'm eager to learn about the opportunities and challenges of dryland production in our region. I look forward to visiting farms, collaborating on applied research, and working alongside you to strengthen our agricultural systems.

Please feel free to reach out anytime with questions, ideas, or just to introduce yourself. 509-397-6290 | morgan.menaker@wsu.edu.

I look forward to meeting you all in the field or at meetings and building strong partnerships here in SE Washington.



Are you in need of 2025 WSDA or ISDA Pesticide Recertification credits? WSU, U. of Idaho and Oregon State University Extension will be offering 5 free Pesticide Recertification credits on Friday, December 5th from 9:00 am to 3:00 pm (with an hour break for lunch).

There are two ways that you can participate in this program-

1. Attend in-person at the Asotin County Fire Department, located at 2377 Appleside Boulevard in Clarkston. Check-in is at 8:30 am, with presentations from 9:00 - Noon, and from 1:00 - 3:00 pm.
2. **Pre-registration is required for those planning to participate in-person in Clarkston.**

Participate via Zoom on-line. **Pre-registration is also required for those planning to participate on-line.** An email with the Zoom link will be sent to those who have registered to participate on-line approximately 2-3 days before the Friday, December 5th event.

Topics will include Vole Control and Management, Updates from the State Departments of Agriculture on Regulatory and Compliance Issues, Using Drones for Pesticide Applications, RoundUp Product Changes, Weed Management in Forages, and Managing Pests in Grapes.

Please use the QR Code, or the link on the attached flier to register for this event. Again, pre-registration is required to participate. If you have any questions or problems getting registered, please contact Mark Heitstuman at the WSU Asotin County Extension Office at (509) 243-2009, heitstuman@wsu.edu.

PRESERVING PUMPKIN AND WINTER SQUASH

Kayla Wells-Moses, Family and Consumer Sciences Educator, WSU Colville Reservation Extension, Washington State University

Pumpkins and squash are commonly used in soups, pies, and breads. Cubes of pumpkin and other squash can be roasted for a healthy side dish. As indicated by the bright orange color of pumpkins, they contain high amounts of beta-carotene (U of I Extension 2016a). Beta-carotene protects against heart disease and may help prevent certain cancers. Squash is also a good source of potassium, niacin, iron, and fiber (U of I Extension 2016b).

Squash are categorized as summer squash and winter squash. Summer squash are tender vegetables that are grown during warm, frost-free seasons and are harvested before the rind hardens and the fruit matures (U of I Extension 2017). As opposed to winter squash that grows on vines, summer squash grows on bush-type plants (Florkowska and Westerfield 2016). Winter squash is harvested after it forms the hard rind that allows for cold-weather storage (Florkowska and Westerfield 2016).

There are many varieties of winter squash and pumpkins that are suitable for preservation. Squash varieties that preserve well are: acorn, buttercup, butternut, banana, golden delicious, Hubbard, and sweet meat. Pumpkin varieties that are best for preserving are sugar and pie varieties. This publication outlines how to preserve pumpkins and winter squash, from harvesting and storing, to canning, freezing, and dehydrating for long-term storage.

Harvesting and Storing

Pumpkins and winter squash should be harvested before the first frost. Both pumpkins and winter squash are at their peak when they are mature, firm, bright-colored and have a hard rind (OSU Extension 2013). Squash are ready to harvest when the rind is hard enough to resist fingernail scratches.

When harvested at their peak, pumpkins and squash can be stored for several months at temperatures between 50–55°F, with 50–70% humidity (OSU Extension 2013). Do not store pumpkins or squash below 50°F, as they deteriorate rapidly (OSU Extension 2013). Pumpkins and squash that have been exposed to freezing conditions before harvest do not keep well. Store pumpkins and squash separate from apples and pears, as these fruits emit ethylene gas as they ripen. Ethylene gas causes squash to yellow and shortens storage life of both pumpkins and squash (OSU Extension 2013).

Preserving

For longer-term storage, pumpkins and squash can be preserved by canning, freezing, or dehydrating. The seeds can also be roasted. Preparing Winter Squash for Preservation—Cutting through the Rind The tough outer rind of winter squash can be difficult to cut through for preservation. Utah State University Cooperative Extension offers the following suggestions for cutting winter squash (Anderson and Vitale 2009):

- Use a sharp knife with a long blade.
- For safety, work on a flat surface.
- Bear down on the squash while cutting it and cut next to the stem rather than through it.
- If the rind is too tough to cut through, and the squash fits in the microwave, microwave the squash until it's soft enough to cut into.
- Drop the squash on the floor to break open. This method is messy; consider placing the squash in a plastic bag prior to dropping it.

For farther directions on how to preserve pumpkin and winter squash by canning, freezing, or dehydrating you can read the rest of the article at the follow website: <https://wpcdn.web.wsu.edu/extension/uploads/sites/45/2022/09/Preserving-Pumpkin-and-Winter-Squash-PDF.pdf>



Once again the Master Gardeners partnered with Garfield County Public Health's "Farm to School," coordinator Jessica Nelson and have been meeting once a week to work with that Pomeroy Elementary 3rd graders in school gardens. Together we are hoping to teach the 3rd grader how to garden and to make heather choices on what they put in their bodies. We have done lots of fun taste tests and planted many different vegetables in the garden. Our last meeting for 2025 will be November 20th and then we will start meeting again in the Spring of 2026.





Don't forget to sign your kids up for the 2025-2026 4-H Year

You May enroll at <https://v2.4honline.com>

4-H CLUBS

WSU Extension offers projects in nearly any area including sewing, cooking, crafts, photography, robotics, sheep, goats, swine, horse, beef, poultry, rabbits and many others.

CURRENT CLUBS AND CONTACTS:

Creative Kids (Home Economics)

Laura Dixon (509) 751-7124

ldixon@garfieldcountywa.gov

Chelsey Eaton (509) 629-1656

ceaton@garfieldcountywa.gov

Pirate Ponies (Equine)

Tracy Burnstad (509) 302-6169

tracy.koler@gmail.com

Vonni Mulrony (509) 939-5491

vmulrony@gmail.com

Feathered Friends (Poultry & Cloverbuds)

Gio Italia 509-522-3474

gitallacheer@gmail.com

Garfield County Livestock

Jamie Hames (208) 790-3667

jamielredgerwood@gmail.com

Sherry Ledgerwood (509) 843-3438

asotin6@gmail.com

Blue Ribbon Livestock

Tina Warren (509) 843-3640

jt_warren@msn.com

Jessica Nelson (509) 566-4218

jenelson@garfieldcountywa.gov

Please join us in celebrating our
2024-2025
**Garfield County 4-H
Achievement Night**
November 16th
5:00PM
Dick Brown Building
Garfield County Fairgrounds

Cookies and refreshments will be provided

**Open to youth ages 5-7
MUST BE 6 BY OCTOBER 1ST 2025**

Cloverbuds is all about joyful discovery, hands-on learning, and building friendships! The focus is on participation, teamwork, and personal growth—rather than competition.

Activities

- ✓ Creative Arts
- ✓ Science & Natural Resources
- ✓ Agriculture
- ✓ Small Animal Projects

**For More Information
Contact: Gio Italia -
Cloverbud Leader
TEXT - 509-522-3474**

**Garfield County
Extension
509-843-3701**

**BI-COUNTY
4-H CAMP
COUNSELOR & C.I.T.**

**INFORMATIONAL MEETING
PARENTS MUST ATTEND**

**GARFIELD & ASOTIN COUNTY: GARFIELD COUNTY FAIRGROUNDS
NOVEMBER 12TH @ 7:00PM**

**COLUMBIA COUNTY & WAITSBURG: COLUMBIA COUNTY FAIRGROUNDS
YOUTH BUILDING
NOVEMBER 19TH @ 7:30PM**

**FOR QUESTIONS PLEASE CONTACT COUNSELOR COORDINATORS:
BYRON STALLCOP @ (509) 432-4528
SEAMUS HOUSE @ (509) 629-0661**

WSU EXTENSION PROGRAMS ARE AVAILABLE TO ALL WITHOUT DISCRIMINATION. EVIDENCE OF NON-COMPLIANCE MAY BE REPORTED TO YOUR COUNTY EXTENSION OFFICE.



FFA



Garfield County Team 1:Heather Hastings, Caroline McKeirman, Gunner Magill, Levi Henderson, and Grayson Slaybaugh

Pomeroy FFA has competed at 3 different Soil and Land Evaluation events this fall, starting with Garfield County held just outside of town on October 8. Partnering with the Pomeroy Conservation District, we hosted 32 teams from the area! Pomeroy FFA had 6 teams (29 students) at this event, and came away with a 3rd place team banner, with Levi Henderson placing 5th individually and Gunner Magill placing 7th individually!

The second event was on October 15 in Whitman County, held just outside of Garfield. At this event, Gunner Magill placed 2nd individually, and Levi Henderson placed 9th ! Pomeroy team one of Gunner, Levi, Kendyll Potoshnik, Grayson, and Heather placed 4th!

Our third event was on October 22 in Adams County just outside of Ritzville. Team one (Gunner, Levi, Grayson, Kendyll and Caroline) placed 5th with 41 teams competing! Pomeroy will be sending two teams to compete at the State Contest on November 5th in Steven's County!



Brooklyn Ledgerwood Texturing soil



Levi Henderson Measuring depth and permeability



Heather Hastings Measuring Slope

Garfield County Soil Participants



Whitman County Soil Participants



Adams County Soil Participants





The Pomeroy FFA had 9 students compete at the National FFA Convention and 1 former student receive their American FFA Degree. Tyler Dixon & Jack Baser were recognized as the 3rd Place Agriscience Fair project for their division and Josiah Ledgerwood & Ladd Baser finished 6th place in their division.

The FFA Ag. Issues team presented at Purdue University to the Vet. Science Department and again at Norte Dame University to their Engineering Department. They then competed and advanced to the semifinals and were awarded a silver emblem as one of the top 16 teams in the nation.

Finally, Kendall Dixon was awarded the American FFA Degree, which is the highest degree a member can be awarded in FFA. This was a great National FFA Convention in Indianapolis, IN.





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Monica Bartlow, Office Manager
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<http://ext100.wsu.edu/Garfield>

Did you know a microscopic organism that thrives in the most inhospitable environments on the planet could be a serious weapon against costly and dangerous microbes?

By Devin Rokyta, College of Veterinary Medicine | October 21, 2025
<https://news.wsu.edu/news/2025/10/21/compound-developed-at-wsu-could-aid-apple->



Washington State University researcher Cynthia Haseltine has been quietly studying an extremophilic archaeon — a microorganism from a unique branch of life including microbes known for surviving in boiling acid, deep-sea vents and salt crystals — and using it to derive a compound that is highly effective against a wide range of pathogens affecting plants, animals and humans.

In a lab setting, the compound appears to be particularly potent against fire blight, one of the most destructive diseases in apple and pear crops. Haseltine is hoping to expand her efforts to the field and begin working with commercial partners and producers. “Fire blight can take out entire orchards, and it can destroy the livelihoods of farmers,” said Haseltine, an associate professor in the WSU College of Veterinary Medicine’s School of Molecular Biosciences. “This could potentially revolutionize crop protection — and it is also effective against many other pathogens.” Since joining WSU in 2006, Haseltine has focused her research on archaea — the third branch of life, distinct from bacteria and eukaryotes, including humans, animals, and plants. While understudied and often overlooked, archaea have been key for several notable advancements in science and biotechnology. Enzymes derived from these microorganisms are essential to PCR — a key tool for studying DNA — and are used in biofuel, waste treatment, and food processing industries.

On essentially a whim, Haseltine began testing a compound she derived from an archaeon her lab had been studying against common and antimicrobial-resistant pathogens. With the help of a revolving team of undergraduate researchers, she has shown it to be effective against a long list of pathogens, including *Erwinia amylovora*, the bacterium that causes fire blight. “Almost nobody studies this branch of life,” Haseltine said. “They’re a whole different branch that’s untapped. We are just amazed every day at the effectiveness of this compound.”

Fire blight is of particular concern in Washington state, which produces nearly two-thirds of the nation’s apple crop. The disease can destroy entire orchards depending on the timing of infection and environmental factors. This destruction produces significant economic losses, totaling more than \$100 million annually. The disease is expected to worsen in coming years as average temperatures increase. Current treatment and prevention strategies rely on antibiotics like streptomycin, which is losing its effectiveness due to resistance. The drug is also only preventative and is not effective in trees already infected. Effectiveness is also heavily influenced by timing and its sensitivity to temperature. Haseltine’s compound, however, is heat-stable, long-lasting and effective even against resistant strains. It also kills bacteria within biofilms — protective layers that pathogens use to evade immune systems and spread.

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Helping You Put Knowledge To Work