

Garden Beet

Newsletter of the Jackson County Master Gardener™ Association

February 2016

THE BIG DAY

The third Wednesday of January is always "The Big Day," the first day of the Jackson County Master Gardener class. And, thus, the Class of 2016 arrived at the OSU Extension on January 20, full of excitement, curiosity, determination, and a certain amount of anxiety.

Every class has its own distinctive dynamics, determined by the individuals in it. Students come to the Master Gardener program with many perspectives; tapping into these can enrich everyone's understanding of the subject. Some are here because they love gardening and have done it

About one-third of our students call Medford home, with Jacksonville and Ashland each contributing roughly half that amount. Talent, Central Point, Rogue River, Eagle Point, White City, and Gold Hill are also represented. For the first time in recent memory, three are driving from Grants Pass to attend class.

Once again, it is apparent that Master Gardeners are our own best advertisement. While six learned about the class from the sign on Hanley Road, most learned about it from veteran Master Gardeners who are family members or friends, Master Gardener classes, TV segments, Plant Clinics at the Growers Markets, or by attending the Spring Garden Fair or Winter Dreams Summer Gardens.

The diverse dynamics of our students become apparent when looking at occupations and volunteer experiences. Students have worked in horticulture related fields, medical fields, building and technology. They have been self-employed, lawyers, sales representatives, in science research and community services.

They have volunteered with organizations such as AAUW,

PEO, FOTAS, UNICEF, 4-H, FFA, and OSF; children's, community, animal, and health related organizations. Some have been members of gardening organizations. All our new students are going to be valuable assets to JCMGA.

for years while others are just starting to garden. Five of our students are already Master Gardeners who realize that gardening in our area is very different from previous experiences in California, Idaho, Texas, Montana, and northern Oregon. A large number are new to the Rogue Valley and some have waited years to be able to take the Master Gardener class. Our students want to own a farm, feed their family, teach others, meet other gardeners, contribute to the community, improve their skills, increase their yields, live more sustainable lives, and pass the knowledge on to their own children. They live on large acreage, residential streets or in apartments. The one thing all our students have in common is the desire to learn.



And so we say WELCOME to Carol, Char, Karen, Dylan, Corine, James, Muriel, Eva, Keith, Lynn, Pat, Dave, Mindy, Patrice, Michelle, Annette, Jan, Barbara, Stephanie, Ed, Susan, Anne, Keltie, David, Ingrid, Rachel, Helyn, Sue, Irene, Natalie, Monika, Kent, Linda, Ruth Ann, Molly, Diane, Judith Anne, Erin, Chloe, Chris, Bobbi, Judith, Paul, Bob, Gayle, Frank, Kristina, Wendy, Ernie, Bill, Kenda, Harley, Laura, Chuck, Greg, Jordan, Alex, Marcia, Max, Judy, Kaye, Kathleen, Luigi, and Drew!

Jane Moyer
Master Gardener 2005



President's

M e s s a g e

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Things are Hopping!

The new class has started. Sue Bowden fed about 95 students and veterans with volunteer help. Rachel Werling is a great stand-in for Rhianna, who is recovering from a Cesarean delivery. Hazel Marie Gooden-Simes is beautiful and doing well.

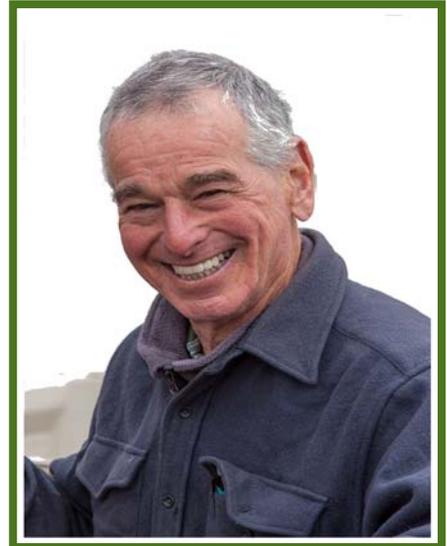
The Practicum mentors had their training session on January 13, 2016 and many attended the Jacksonville Fire Department CPR class. Mentors are ready for the Practicum to begin.

Our new chair of Gardens and Grounds, Victor Chieco, has built a shed for the new pump and repaired the defective plumbing. The system is delivering water to the gardens.

The campus is about to get spruced up in time for increased garden tours. The bench committee has ordered new benches for the gardens, and is replacing defective picnic tables in the arboretum. Two members of the new class – Laura Huntington and Kenda Swartz – have joined the technology committee, helping us learn the advantages of using new computer tools. The old house next to the practicum classroom is being cleared of junk and organized for all Extension programs.

The *Garden Guide for the Rogue Valley* has been reviewed by OSU and cleared for reprinting with some needed updates.

We have some great additions to the JCMGA board – Pam Hillers and Hazel Smith have jumped into the Membership Secretary roles and are revising our membership directory. Our at-Large representatives, Kari Geis, Scott Goode, Lara Foote, Carol Rugg and Chris Hjerrild are fully involved and hard at work. The head gardeners elected Bill Hampton as their first board representative. And, the veteran members of your board are putting in more hours than their spouses can count! I am especially



grateful to our president elect, Kate Hassen for her diligence and hard work. We are lucky to have her.

OSU is conducting a survey to gather input about the educational needs and programs for the Southern Oregon community over the next 5-10 years. Master Gardeners have already made several suggestions including making the Master Gardener coordinator a full -time position and also seeking greater access to OSU's faculty and other experts. If you would like to participate in the survey please visit the following site: http://oregonstate.qualtrics.com/SE/?SID=SV_5ooSqhKdmlrMHlj.

Last, but not least, Cindy Williams has stepped in without missing a "beet" as our new Garden Beet editor! Thank you, Cindy!

Please attend board meetings – 10:00 a.m. on the first Friday of the month – and please volunteer in the demonstration gardens and on our various committees. There is a lot to do and we need your help.

Get in on the action: contact me at eweisberg1@gmail.com or phone (541) 708-3792.

Eric Weisberg
President 2016
Master Gardener 2012

Coordinator's

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Hello, Friends!

I am excited to say Happy New Year, and happy new-beginnings!

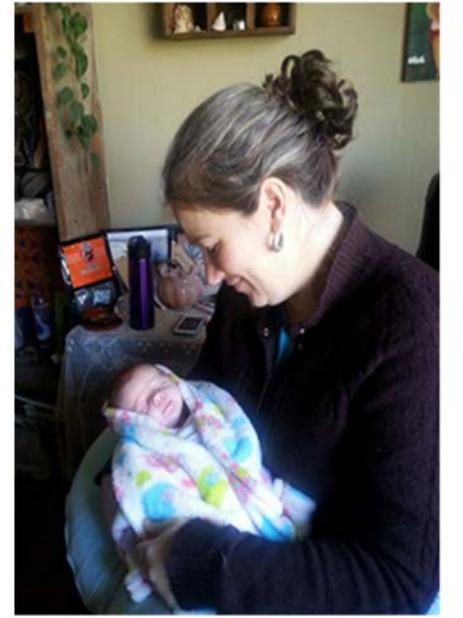
I am especially thrilled to share the news that I gave birth to a healthy baby girl the evening of December



22nd. Hazel Marie Gooden-Simes was born weighing 7 lbs 3 oz. (after 48 hours of labor!!!!), at the Providence Birth Center in Medford. Born during the winter solstice, this little Capricorn had to wait until the perfect time to join her family! Hazel's dad, Kerrick, and her half-sister, Tashi, are thrilled. We are all doing well and savoring this special time together. We have really appreciated all the incredible support from the Master Gardener community. I feel so fortunate.

Thank you for helping me and for helping Rachel - I am very grateful for our special community and I am amazed at what you get done! WOW! I mean 2016 is just beginning and the Master Gardener training is off to a great start, committees are already hard at work, projects and events are being planned, connections are being made, and our greenhouses are about to break dormancy. We are creating something wonderful all together.

Know that I appreciate your support and that I miss y'all - and yes... I included pictures of the super-cute baby Hazel!



Rhianna (happy new mother with baby asleep on her lap while she types this!) Simes

*Jackson County OSU
Urban Horticulture Coordinator
Master Gardener 2007*

Letter From the (new) Editor....

Let me introduce myself...

Have you ever wanted to sail in the Caribbean, the Mediterranean or just off the coast of California? Having never sailed before, my husband and I decided to sell our home, buy a 45' sloop and travel for two years. We left January 1, 1998 with the *Chapman's Sailing Guide* and 30-40 charts on board. I can tell you right now that all charts are not created equal, as some would have you hit shore if you're not paying attention. We learned quickly, following tried and true sailing rules in high seas, hurricane force winds, and torrential rains. Our passage from Miami to Venezuela was a trip of a lifetime and I'm happy to say we made the trip in one piece.

Born and raised in Arizona, I found myself looking for another change of scenery (and weather), so my daughter and I moved to Gold Hill in

2012. I traded the Saguaros and scorpions for the Rogue River and garden-eating deer, both locations equally beautiful in their own right.

I was self-employed for 30 years, owning a 25,000 sq. ft. wholesale manufacturing business that sold framed art to designers, architects, hotels and hospitals. I have a Bachelor's and Master's degree in Business Administration, and following the sale of my business I attended Le Cordon Bleu of Culinary Arts in Scottsdale where my passion for cooking came to fruition.

Constantly in the pursuit of learning new things and always appreciating a challenge, my goal is to bring fun, interesting and informative articles to you each month. My next task is to create a force field around my keyboard that repels cats and all things sticky.



Cindy Williams
Master Gardener 2014



February Down Under

Eggplantasia

How extraordinary are those first fruiting amethyst jewels beneath velvety-flocked foliage of brilliant orchid and scarlet. Often overlooked, *Solanum melongena* is truly unique as those elliptically elongated lobes of the glossy eggplant shine with opulent splendor.

Similar to tomatoes and peppers, eggplant (appropriately named for its pendulous shape), is one of the edible nightshade relations. Originating in India then later in China, its delicate flesh is delicious, given its ability to absorb any mouthwatering flavor.

When propagating from seed, start these little gems about 8-10 (extra time allows for re-sowing due to germination failure), weeks prior to the last killing frost. Generously scatter seed across pre-moistened (use warm water) sterile seedling mix, covering with ¼" more mix. Moisten thoroughly, but do not drench. Cover with a domed lid or clear plastic then place atop a 75° heat source.

Sprouting should start in about 14-20 days. Once up, remove covering and continue leaving flats on heat mats beneath strong light source kept 2" above plants. Keep seedlings evenly moistened with a weak fish/kelp solution.

Once a second set of true leaves appears, put plants at same level in 4" containers filled with organic

potting mix. Moisten thoroughly with weak fish/kelp solution and return to light/heat source.

Strong eggplant seedlings need to acclimate outside two weeks prior to last frost. Increase the time out each day until night temperatures are above 40°. While there's always some loss, hardened off survivors adapt more readily to the garden.

After the last frost, plant seedlings in soil that has been amended with organic matter (manure is especially enjoyed by eggplants). Space about 12-16" apart in rows about 2' apart. Mulch plants generously as well between rows with compost or use silver mulch film for deterring insects.

Eggplants attract a variety of airborne insects therefore, a floating row cover is highly recommended. Prune off side suckers then surround plants with large wire tomato hoops to hold heavy fruit to deter branch splitting.

Keep eggplants consistently watered. Although somewhat drought tolerant, they prefer more water than their tomato cousins. Give them about an inch per week or more if very hot or in the 100's.

Once night temperatures reach the mid 50's you will be amazed with the multitude of brilliant violet blossoms, which turn into ballooning flamboyant fruits. Since there can be a lot of heavy fruit, guiding them to grow over a near wire of the hoop



support will help lessen branch stress and breakage and keep fruits off the soil.

Keep watch on developing fruits since they grow much quicker than you might think. You can tell when they're ready to harvest by their skin. When filled out and glossy (dull exteriors are a sign of over ripeness) eggplants are ready to harvest. The earliest fruits are the most succulent having the least amount of seeds. To remove, cut, don't twist, eggplant stems (leaving an inch or so stem neck) with bypass pruners.

Eggplants may be stored about 7-10 days at 40-50% humidity in the fridge. But, if you just can't wait that long to sample the tender-sweet-nutty flesh, why not indulge and hit the grill!

Sources:

- Territorial Seeds: www.territorialseed.com
- Pinetree Garden Seeds: www.superseeds.com
- Johnny's Seeds: www.johnnyseeds.com

Sydney Jordan Brown
Master Gardener 2000

Recipe: Golden Grilled Eggplant

Ingredients:

- 2 large lobed eggplants or 8 long-cylindrical Asian eggplants
- 2 Tablespoons fresh pesto or extra virgin olive oil
- 1 teaspoon each minced fresh rosemary and lemon or lime thyme

- 3 cloves of garlic, peeled and pressed
- Fresh ground salt and pepper

Directions:

After removing stem, cut large lobed eggplants lengthwise in ½" wide slices. For Asian eggplants, cut lengthwise in halves. Mix together pesto or olive oil, rosemary, lemon thyme, garlic and salt to taste (amount depending on whether you're using pesto or olive oil), and pepper as preferred. Using a pastry brush, lightly coat cut sides of eggplant with mixture.

Place eggplant slices on medium heat grill and cook about 3-4 minutes. Turn then cook for about another 3 minutes until slices have lightly browned stripes. *Makes about 4 side servings.*



Footsteps of the Past

Jackie Reavis joined the Master Gardeners in 1990 and gave much of her time and passion to the chapter for the next twenty-four years. Amongst a number of other positions, Jackie was Editor of the *Garden Beet* for 12 years and also wrote a monthly "Alert" column. Jackie was a wonderfully charming friend whose grace and good humor are still obvious today in her writings. Re-printed here is her column from February 1998.

Linda Holder
Master Gardener 1998
Archivist

Living in Jacksonville, as I do, has made me feel so very blessed. The wind that has raged through the valley, to all intents and purposes, has missed us entirely. Only occasionally at night do I awaken to the gentle sound of my wonderful wind chimes, like fairy music, and of course, I really do have a fairy living at the bottom of my garden! We are just so lucky to have missed the torrential rains and the havoc that has been reigned on the unfortunates living along the beaches (although I have always had secret longings to be there and hear the waves crash but not when they take the porch with them!).

My daffodils are just about ready to burst into bloom. The tulips have been very slow about coming up, but they usually don't bloom until May, so I may be hurrying them just a bit. It seems as though every sign of new growth lifts our hearts and as the seed catalogs are pouring in each mail delivery, can Spring be far behind!

So now we need to start thinking about getting the garden ready for the earliest plantings. If you happened to plant legumes as a cover crop for adding nitrogen to your soil, turn them under when the nitrogen is at its peak: about the time it flowers. If you planted a grass, take 2 to 3 weeks to plant after you turn it under so it has time to break down and release "the good stuff" into the soil!

Have fun when planning your vegetable gardens, usually done in a row, row, row affair, you can affect a bit of drama to the plot and with no substantial loss of space. Do circular arrangements of herbs or edible flowers in the corners of your garden. In the center a circle of tall or medium sized cutting flowers. Use flour or lime to layout the plan, which is easier than replanting! Use gloved hands when removing winter mulch, for a sharp tool could damage emerging shoots.

Seeds have become fairly expensive, so we can't afford to waste a single one. Try sprouting your seeds in paper towels instead of soil. Place seeds between moist paper towels, place in a plastic zipper-locked bag. Keep them warm and when sprouted, put them in pots. This only works for seeds that don't need light to germinate. Seeds that germinate in the dark: Beets, Broccoli, Cabbage, Calendula, Carrot, Celery, Chard, Cucumber, Nasturtium, Melon, Onion, Pansy, Portulaca, Pea, Radish, Spinach. Bottom water is much better for seedlings than is top watering but if that won't work for you, use a mister. Your hand will get tired of pumping but you won't dislodge the seeds or fragile seedlings!

Just got a catalog from Johnny's Seeds of Albion, Maine. The front cover is stunning. It features a vibrant new Swiss Chard called "Bright Lights," the 1998 All-America Winner. It is "distinguished by stems of many different colors, and is dazzlingly attractive in all stages of growth." They say it is vigorous and widely adapted. I can hardly wait to plant some in the garden because I can just see the brilliant stems and deep green leaves in a clear glass cylinder gracing the table as a centerpiece! We love chard, so it might as well be pretty!

Keep feeding and watering our feathered friends and enjoy each precious one and their individual characteristics. We had a mob of rufous hummingbirds go through early this week, and they got very interested in my son's red shirt! Take care! Keep well!

Jackie Reavis
Master Gardener 1990



10 BEST SELLING PERENNIALS AT SPRING GARDEN FAIR

JCMGA Practicum needs divisions of these 10 best-selling perennials. If you have these in your garden please consider dividing them this spring and donating the divisions to the Practicum.

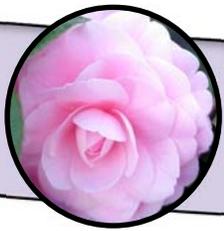
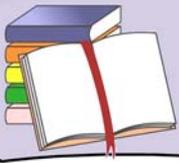
- ✓ Peonies
- ✓ Rhubarb
- ✓ Hosta
- ✓ Hellebore
- ✓ Dicentra (Bleeding Heart)
- ✓ Monarda (Bee Balm)
- ✓ Penstemon
- ✓ Echinacea
- ✓ Heuchera
- ✓ Herbs (i.e. chives, thyme, oregano)

We are also looking for 1-3 foot rooted trees and shrubs. But wait, think creatively about what else might be in your garden that can be divided and donated. How about ground covers or succulents? Berries or horseradish? Ferns or grasses? You never know what might be next year's best seller!

Donations should be delivered in the month of February. This ensures big beautiful plants by the Spring Garden Fair. Please bring all donations to the Extension in a non-returnable container and place them by the mailbox in front of the big greenhouse. Inside the mailbox are donation forms. Please fill out the form and place it in a plastic bag (also in the mailbox). Remember to place the form in the bag with your donation.

Thanks in advance to all those who are dividing and donating!





The Literary Gardener

The Camellia's Perfect Elegance

"The chaste camellia's pure and spotless bloom that boasts no fragrance and conceals no thorn."

– William Roscoe, early 1800s

William Roscoe, English lawyer and banker turned botanist and poet, was not the only admirer to compare the lovely camellia to a rose. In fact, *Camellia japonica*, which has been cultivated in Japan for centuries, is sometimes called the "Japan Rose", as well as the "Rose of Winter", and continues to be one of the most adored flowers in Japan and throughout East Asia. The camellia captivated Basho, 18th century Japanese haiku poet, compelling him to write:

*"Camellia petal
Fell in silent dawn
Spilling
A water jewel."*

A woodland evergreen shrub, camellias are native to mainland regions of eastern Asia, the Himalayas, and tropical/subtropical islands from Japan to Indonesia. Members of the Theaceae family, there are approximately 200 species of camellias and thousands of cultivars. The most popularly grown species as ornamentals are *C. japonica*, which bloom from October to April depending on the variety, and *C. sasanqua*, which flower from September to December. *C. reticulata*, native to southwestern China, is now a threatened species in

the wild due to loss of habitat; however, it is another popular ornamental shrub with more than 400 cultivars.

Camellia flowers include single, semi-double, and double layers of petals that include peony, anemone, rose, and formal double forms. My two potted *C. japonicas* are right now full of swelling buds; their pink semi-double flowers typically bloom in late February to early March.

The leaves of *C. sinensis*, as well as other species to a lesser degree, have been harvested for centuries to make tea. Plant chemicals found especially in green tea, called catechins, have been identified by the National Cancer Institute to be beneficial for cancer prevention. In addition, a parasite common to camellias, called *Mycelia sterile*, produces a substance for a drug that is used to rid the body of internal parasites. In fact, the leaves of camellias have been used in traditional Chinese medicine for a variety of ailments, including digestive problems, insect bites, nervousness, swollen eyelids, tooth decay, and bad breath.

The seeds of some species of camellias are used to make cooking oil, and in Japan, the seeds of *C. japonica* are used to make *tsubaki* oil for hair care products.

Yet, it's not their culinary, medicinal, or cosmetic uses that have made camellias

cherished by so many. Instead, camellias are loved for their beautiful white, pink, or red flowers, which blossom profusely among glossy dark green leaves during periods when most other flowering plants are dormant. The perfect symmetry of its velvety, round petals has earned the camellia an association with beauty, refinement, excellence, and, of course, love.

Unlike other flowers, the calyx enclosing the petals of some types of camellias falls at the same time as the petals. Accordingly, the camellia represents an everlasting union between lovers. In Chinese tradition, the petals embody a woman's lovely spirit and the calyx represents the man as her loving protector; thus, camellias were popular wedding flowers and were worn by young ladies to attract a marriage partner.

Honoré de Balzac explains his disdain for the camellia craze and yet the potent allure of the flower in his poem, "The Camellia":

*Each flower speaks a word from the book of nature:
The rose is of love and celebrates beauty;
The violet is a soul both loving and pure;
And the lily resplendent in simple duty.*

*But the camellia is a giant of culture,
The lily without grace, the rose without fragrance,
That seems to blossom in the season of winter
With wearied portrayals of innocence.*

*And yet, when seated in the theatre,
I like to see those opening petals of alabaster
When white camellias form a modest crown
On the raven heads of pretty, young ladies
Who inspire in our souls pure love for things of renown
Like the Grecian marbles sculpted by Phidias.*

French designer Coco Chanel (1883-1971) iconized the camellia in the fashion world when in 1923 she began featuring the elegant flower in her line of clothing, accessories, and jewelry. It's said Coco fell in love with camellias after she was given one by her lover, polo player Boy Capel. Thereafter, she wore the unscented camellia as a corsage because it did not interfere with her perfumes.

Rhonda Nowak
Master Gardener 2011

Enquiring Minds Want To Know



"What's happening with the new greenhouse?" "How come it's not up yet?" "Everyone wants to know what's going on!" These are just a few of the comments voiced lately as we all anxiously wait for construction to start.

The short answer is "All the parts for building the new greenhouse have been ordered, have been paid for, and are in our custody. The holdup is in getting our permits from the county. We anticipate being able to start construction soon so watch that space!

Jane Moyer
Master Gardener 2005



Jackson County Master Gardener Association

Board of Directors Meeting – January 4, 2016



►NEW BUSINESS

Executive Committee—Eric Weisberg, the new President for 2016, has appointed the Executive Committee consisting of himself, Michael Riding, Kate Hassen, Annette Carter, Jane Moyer, Sherri Morgan and Linda Holder.

Recruitment for Marketing—Since Rhonda Nowak has resigned as head of Marketing, we are looking for a replacement. The Marketing committee will continue the task working closely with committee leaders.

Communications—The Board is looking into adding a person to help make decisions regarding our Technology needs.

Social Committee—Barbara Davidson and Linda Greenstone have agreed to serve on this new committee and will be adding more members as they get under way.

Carol Oneal Scholarship—We have received three more applicants for 50% scholarships for Master Gardener Training.

Reception for New Class—Barbra Davidson, Sherri Morgan, Kate Hassen, Eric Weisberg and Linda Greenstone have volunteered to help organize a reception for the class of 2016.

JCMGA will host OMGA Board Meeting on March 5th with Barbara Davidson organizing the arrangements for the group.

Transfers of Master Gardeners from other Counties—The Bylaws Committee was tasked with outlining procedures for accepting transfers from other Counties.

►REPORTS

Gardens and Grounds Report—The groundwork has been done to build an insulated shed over the well pump to winterize our water supply. Water will be available as needed. Both well pumps have been rebuilt and one is online with the other as an emergency backup. A larger filter should help with the water pressure.

Spring Garden Fair—Elah Self has met with the vendor chairs, site manager, Community Outreach, and new Publicity and Marketing committee to continue to work on strategy, upgrades, and new ideas for the coming year. Recruitment of vendors old and new is under way with mass mailings sent. Applications will be accepted through April but they would prefer to have them by March.

Master Gardener OSU Coordinator—Rachel Werling reported that Rhianna Simes had a healthy baby girl Tuesday, Dec. 22. Hazel Marie. The training is full with 14 on the waiting list. Many schools are requesting MG help.

Community Outreach—Heavy rains have washed out much of the cover crop in the Food Security Gardens but they are keeping a close watch on soil moisture and temperature to get a jump on cultivation to keep emerging weeds down. Head Gardener, Scott Goode, along with some apprentices re-piped the irrigation to the Food Security Garden from the red pump which serves both Extension and the Research Station. This change also improved irrigation to the Small Farms Garden. We will

again be listed as the Jacksonville Area Food Security Garden in the *THRIVE Rogue Flavor Guide*. Speakers Bureau has received a request from the Coos County MG South Coast Community Garden Association for a presentation on Butterfly Gardening. Robyn McKenzie will give the presentation. Seed to Supper classes are scheduled at 5 locations with 2 more pending. The Community Garden grant application is being redesigned and will be posted on the JCMGA website.

Bench Committee Report—New picnic Tables will be ordered this month. The large garden information sign will be up soon. The Mash type signs are scheduled to be cut in January, painted in February and in place by March 1. Bench styles may change but will be ordered soon.

Apprentice Coordinator—Linda Greenstone will be meeting with head gardeners to plan tours to introduce the class to the Demonstration Gardens. She is planning refreshments for summer apprentice break times.

Master Gardener Practicum—The Type I building permit has been approved and the Type II Flood Plain permit is expected to be approved this month. As soon as all permits have been received the construction of the greenhouses will begin. The first lesson review will be held for mentors on Wednesday, February 3 with the Practicum sessions beginning Thursday, February 4.

Membership—JCMGA Membership renewals are due by February 17. The directory will be published the first part of March. Membership email correspondence can use jcmgmembership@gmail.com. Remember to provide an update for your address, phone or email if it changes. We have 28 non-pay members, 259 paid renewals and 187 who still need to renew.

State of the Beet—Two regular columns, Landscape Design for Homeowners by Bonnie Bayard and Reduce, Reuse, Recycle by Jane Moyer will be discontinued.

►ADJOURNMENT/ NEXT MEETING

The next Board meeting will be held February 5th, 2016, at 10am.

Respectfully submitted,

Pam Mooers
Recording Secretary
Master Gardener 2014



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MASTER GARDENER ASSOCIATION
Southern Oregon Research and Extension Center
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Publishing Information: All articles and photos are due by the 10th of the preceding month. Articles should not exceed 400 words per column. Regular monthly articles should be emailed to assigned proofreader. One time articles should be emailed to the editor for review. Photos should be 300 dpi in jpeg or tiff formats. If a photo needs to be scanned, it should be dropped off at the Extension Center in Rhianna Simes' office no later than the 10th of the preceding month. If a photo needs to be taken, please contact Glenn Risley at the email address above.

Oregon State University Extension Service offers educational programs, activities, and materials without regard to race, color, national origin, sex, or disability as required by Title VI of the Civil Rights Act of 1964 and Title IX of the Education Amendments of 1972 and Section 504 of the Rehabilitation Act of 1973. Oregon State University is an Equal Opportunity Employer.

All information provided by the Garden Beet is believed to be accurate. Readers must assume all responsibility for their own actions based on this information. Occasionally a product or company may be named in an article but this does not constitute an endorsement of said product by JCMGA.



CALENDARS

CONSULT THE LINKS BELOW FOR THE MOST UP-TO-DATE
INFORMATION ON THIS MONTH'S CLASS OFFERINGS!

JCMGA

[HTTP://WWW.JACKSONCOUNTYMGA.ORG/
CALENDAR](http://www.jacksoncountymga.org/calendar)

OSU EXTENSION

[HTTP://CALENDAR.OREGONSTATE.EDU/EXTENSION](http://calendar.oregonstate.edu/extension)

