

Garden Beet

News Letter of the Jackson County Master Gardener™ Association

May 2017



My Spring Garden Fair Holiday

by **Tenise Jackson**
Master Gardener Student 2017

Do you remember that feeling you got as a child on Christmas Eve? That feeling of anticipation knowing that the big guy in a red suit was going to show up while you slept and leave you presents? That feeling that kept you wide-awake only to have it wake you up in the wee hours of the morning. Do you remember bolting out of bed so excited to see what presents were left? *That* is the feeling I get every year on Spring Garden Fair Eve.

I await Spring Garden Fair as if it's an exciting holiday. I lay in bed the night before thinking of the plans and projects I want to accomplish on my property. Which vendors will be there this year and what plants will be available? These thoughts keep me up with overwhelming excitement. Finally, I drift off but wake up only a few hours later and bolt out of bed. IT'S TIME!

I cannot get to the fair fast enough. Once I pull into the Expo parking lot, I feel like running straight for the



Jolene Monheim

entrance like Black Friday. There are outside booths with plants, gardening accessories and food trucks. I save all of these until last. There is a method to my madness. Impatiently I wait in line for my ticket and then I head to the door to be greeted by warm smiles and "Welcome to the Spring Garden Fair!" I quickly enter the raffle because who doesn't want to win an amazing gardening prize? I turn to head down the corridor and, as I get to the end, it turns into slow motion, like in the movies. I see the Master Gardeners gently used book booth, the water testing booth, and the excitement builds and my senses go into overdrive, so much so that my eyes start to mist over.

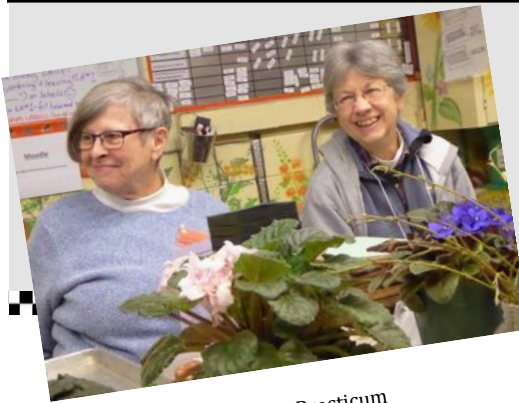
I head straight for the upper deck railing. The sea of greenery is astounding. The place is teeming with people like worker bees. I soak it all in while hearing people talk about yards and gardening with big smiles. Gardeners are such happy people. You can feel the excitement in the air. The smell alone is intoxicating with a richness that is healthy soil, plants and clean air. I take a deep breath and embark down the first stretch of booths. There's a landscaper booth with mulch choices, a water filtration system booth and a pollinator booth complete with jars of ladybugs and full color posters. Beautiful! I buy some foxglove, fescue, star Jasmine and succulents. It then dawns on me that I forgot my wagon. Not a problem though. There are booths at both ends of the building where delightful 4-H kids will take your name and plants and hold them for you until you're done shopping. Brilliant!

On the bottom level, I make a plan to see every booth. I can't miss a thing. Up and down the aisles I start purchasing my veggie starts from different vendors. I buy some cacti, passionflower vines, a hanging strawberry basket and even worm tea. Is that a Buddha's Hand tree over there? And here's a koi pond and a vintage gardening tools and accessories booth! I purchase some amazing trellises and pottery. Upstairs there is a brilliant mock orange tree in full bloom staring right at me. I purchase it immediately while hearing an announcement over the PA system that a children's activity will be starting in 10 minutes. *Continued on page 2*

Thank You Jolene Monheim
For Creating the
Spring Garden Fair

Artwork In 2016 and 2017!

<http://www.jolenemonheim.net>



Friday Practicum



Eric Weisberg Teaching Tool Sharpening



Wednesday Tree Trimming Class

Continued from page one.

I think to myself "What a fantastic event. They've really thought of everything."

My Spring Garden Fair holiday is coming to an end, but it's not over yet. I head out front to spend whatever money I have left. I purchase some hostas, bleeding hearts and a corkscrew willow sapling. I grab a quick bite



Tenise

to eat at one of the food trucks and sit down to relax and watch kids play in the bouncy house. I love this place! I make my way back inside to pick up all of my saved plants at the 4-H booth. The kids are so kind they offer to help me carry everything to my truck. Yes, please, and thank you!

All loaded up I feel a sense of satisfaction, wonderment and exhaustion all in one. As I pull up to my house my husband's eyes grow wide at the sight of my truck bulging at the seams with greenery. He smiles and says, "Looks like you had fun. I hope you can find a place for everything." I chuckle and say, "Me too"! With that we unload everything. Then it sets in "But seriously, where am I going to plant everything?" The curse of a passionate gardener. Hats off to you, Spring Garden Fair! Until we meet again next year.

My Passion for Red Tulips



by **Kate Hassen, President**
Master Gardener 2013

What is it about red a tulip that makes my heart sing? Is it the color, the sensation that I could eat them with my eyes, or is that they are one of the few things blooming in my yard right

now? I have a fantasy of having lived a previous life on a tulip farm in Holland. The color, the time of year and the history of tulips signals passion to me. If all else fails me, I can say I have lived my life with passion.

My earliest memories are about flowers. My grandparents, while not avid gardeners always had a nicely kept yard. They had the usual orange oriental poppies, daffodils and the obligatory blue irises. But those, which I remember best, were the red tulips.

As I grew older I became obsessed with flowers of all kinds. It mattered not if it was an annual or perennial, a bulb or corm or even the flowers of succulents and cacti. I loved them all. I had a veggie garden and fruit trees. We ate well, but my passion was for flowers. I wanted delphiniums, clematis, geraniums, lilies, and foxgloves in my English cottage garden. And I grew them.

Then, I took the Master Gardener class the dream of a lifetime. Now I could call them by their botanical names if I chose and classify them into families. But better yet, I could talk with other obsessed plant nerds. No one would object if you said, "What am I doing wrong? I can't germinate delphinium seeds." In fact, at least three people would step up with suggestions to help. People who have an infatuation with flowers like me.

And that brings me to the point. Master Gardeners share a passion for plants. We have that in common. In a group as diverse as ours at least one person will share your interest in growing roses, pruning grapes or taking cuttings from rhododendrons. Last year I met with some folks who were interested in herbs and this year there is a Pollinators group. I would love to see several of these groups with specific interests start forming within our organization. Is anyone else interested in dahlias or clematis? Let's get together in small social groups to teach, learn and educate each other about our personal plant passions. It could be over wine, beer, or coffee!

As the afternoon sun wanes on this lovely May day, I give thanks to those red tulips for all the warmth and love they have brought into my life and for letting me live my plant passion.

"I'm really quite simple. I plant flowers and watch them grow...I stay at home and watch the river flow." George Harrison



Olives

by Myrl Bishop
Master Gardener 2000

The tour bus rounded a curve on the Greek island of Kefhalonia, hugging the rocky uphill side so close I could smell the native thyme. Ahead yet another olive grove appeared; but instantly I knew these were different from the ones I had seen before. Immaculately groomed, short, squat, contorted, really not a pretty tree, but their girth took my breath away.

They were about six or more feet in circumference. Our tour director announced this grove was around 900 years old.

We here in the West know about old trees, the ancient redwoods, sequoias and bristlecone pines. They survived without man's help, an evolutionary marvel. However, the olive trees I saw on that day on the Greek island of Kefhalonia had been tended by over fifty generations of human beings. How many people's lives were sustained by this grove? How many of their offspring are here to day because of them? For the first time I began to wonder about the very long historic interrelationship between man and olive.

The Danish born tour director on that trip sealed my budding interest with her own personal story about olives. During her gap year she came to Greece and fell in love with a handsome young Greek in Athens. They married and later decided to move 171 miles east to his family home in Argostoli on the island of Kefhalonia in the Ionian Sea. It was a drastic change from the life in Athens where he thrived in the world of electronic technology. They wanted their children to know his family home in a city smaller, less hectic than Athens. They had two sons and built a life around the two cultures with yearly trips back to Denmark. After seven years of marriage, she casually mentioned to her husband an interest in a nearby olive grove. Her husband said 'My family has a grove.' She was shocked. His family and he made no mention of it in the past, they were very urban and had showed absolutely no interest in anything agricultural.

Further inquiry revealed that indeed they owned an olive grove, which over the last several generations had been allowed to go unused and untended. Our intrepid Danish tour director visited the grove and fell in love with the trees. She talked to nearby growers who willingly offered advice on bringing the grove back to production.. She thought it would be wonderful if she could get just enough olive oil for her own cooking, a year's worth maybe. So, although her husband was supportive he really didn't think it would amount to anything. She went to work and within a year, the grove was pruned, weeded, cleaned up and back in production.

With the help of the neighbors, she was taught the care of the trees, helped with the harvest and instructed who to take the olives to for pressing and bottling the oil. What's more, she got much more oil than she expected, enough to sell, too. The success of her efforts caught the attention of her husband and together they started a business selling their oil. He now handles the whole operation, a modern man returned to his roots. So, the moral of that story? Husbands in Greece know a good enterprising woman? Danish women know a good man willing to stretch into new roles? Well, perhaps it is that with ancient olive groves, a generation or so of neglect did not ruin those olives, olives can thrive without man, they are resilient, and they indeed can long outlast man's span on earth. Or, is it that olives are a unique useful plant worth generations of man's care. Hummm, this relationship which all of us gardeners feel, devotion to the land, the love of our plants, combined with genuine utility of the olive tree promises to be an intriguing story, lessons on many levels for us gardeners.

Shall we explore it together?
(Part one of a three part series)

PEGGY'S PROPAGATION GARDEN

by Peggy Corum
Master Gardener 1989

If anyone out there would like the species impatience plants for their home gardens, just come by the propagation area and we will dig some for you. They are fun plants for kids and furnish a chuckle or two for adults as they live up to their nickname "Touch Me Not". If you haven't had the Impatience Experience... once the seed



pods have matured, place your hand around the capsules: from the heat you provide, the capsule explodes and does a bit of swirling or twirling that catches you by surprise. They reseed readily, but are easily pulled or raked up. You don't need great numbers of them as they are fast growers and reach 6' when mature.

We have added Cabernet and Thompson Seedless grape plants to our sales area. The mother plants are not currently growing in our Extension grape arbor and have come from a very healthy grower. We are pleased to offer these for sale. We still have a few freebee grape plants lacking valid ID's that come the Extension. New-growth leaves can be compared with those of the mother plants; a job for identification sleuths!

2017
Spring Garden Fair
DEMONSTRATION
CLASSES

EXPO North West Concourse
Demo Area

All classes are presented by Certified
Master Gardeners

DAY	START TIME	GARDEN DEMONSTRATION TITLE
Sat, May 6	11:00 AM	Drought Tolerant / Deer Resistant Gardening
Sat, May 6	12:00 PM	Culinary Herbs
Sat, May 6	1:00 PM	Starting a Vegetable Garden
Sat, May 6	2:00 PM	Pollinators in the Garden
Sat, May 6	3:00 PM	Summer Mulching & Watering
Sat, May 6	4:00 PM	Raised Bed Gardening
Sun, May 7	11:00 AM	Planning & Growing a Monarch Butterfly Garden
Sun, May 7	12:00 PM	Gardening in the Shade
Sun, May 7	1:00 PM	Growing Onions & Garlic
Sun, May 7	2:00 PM	Winter Vegetables



38th Annual Spring Garden Fair May 6-7

Mother's Day is May 14th. Be sure to stop by our booth to find that special plant for mom. We have beautiful potted plants starting at \$5. Bring your children so they can pick out that perfect plant for Mom that says

"I LOVE YOU."

MOTHER'S DAY BOOTH #47

Jackson County EXPO

JACKSON COUNTY MASTER GARDENER ASSOCIATION'S BOOTH #47



Yard Sale Donations

Friday, May 12th

8:00-3:00

In Support of
 OSU Extension

Jackson County Master Gardener Association

569 Hanley
 Central Point, OR 97502
 jcmgaor@gmail.com

ITEMS NEEDED FOR THE
YARD SALE

- Bedding
- Books
- Children's toys
- Clothing
- Decorative items
- Furniture
- Kitchen items/small Appliances
- Garden Art
- Garden Equipment
- Garden tools
- Horse Equipment
- Power tools
- Tables and lamps
- Yarn and craft items



"In The Garden"

By **Maxine Cass**
Master Gardener 2015

"In the Garden" played peek-a-boo last month, hiding from wet April weather and giddily swinging temperatures. Master Gardener speakers arrived at the KDRV-TV (Channel 12) studios with plants and props not knowing if rain would hold off long enough for about three minutes of live television.

Mostly, it stayed dry. While hummingbirds screeched mating cries above and mourning doves cooed while inspecting outside equipment for nesting, "In the Garden" veteran Master Gardeners carried on with sharing practical advice and tips with viewers.

De Davis-Guy demonstrated equipment for trapping yellowjacket queens far ahead of picnic invasions. Jane Moyer covered garden safety and sorted out the NPK numbers on a fertilizer container with the phrase "up, down and around," referring to a plant's green growth, roots and all-around vigor. Maxine Cass explained how to remove flammable plants before fire season in favor of fire-resistant greenery.

As area gardeners searched garden department aisles,

the Rogue Basin's favorite visitors.

Tune in for May shows spreading Spring Garden Fair excitement. Get ready to plant hanging baskets, tomatoes, and to eat weeds with the experts. Don't miss a segment on when to plant based on last frost dates. Our ultra-popular pollinators star twice with segments on host plants for butterflies and native plants for pollinators.

The "In the Garden" team, along with the newscast anchor host and cameraperson, make live television look like a walk in the park, or a stroll through someone's garden where that person has all the plants, timing, and insects under control. What do your Master Gardener speakers all have in common? Even when birds, nearby traffic, and airplanes overhead are distracting and segments may be cut short by breaking news, the "In The Garden" speakers are filled with knowledge and unflappability.

Tune in to KDRV Channel 12 Newswatch Mid-day on Wednesday and Friday between 11:00 to 11:30 or stream *In the Garden* on your computer (www.kdrv.com) to see your fellow Master Gardeners. Segments repeat the following weekend.



We Need Bees –

A Pollinator Forum Met in the Rogue Valley



by **Kristina Lefever**
Master Gardener 2016
Donna Breedlove

If you eat food, you need bees. Pollinators of all types are needed for the reproduction of nearly 85% of the world's flowering plants. In agriculture, more than one out of every three

bites of food is because of pollination. Bees contribute to the production of at least \$15 billion of food crops in the United States every year.

Populations of bees and other pollinators, as well as the number of individual bee colonies, have been in decline for decades because of a number of threats. Scientists, farmers, gardeners and environmental activists gathered February 11 for a pollinator Forum at Oregon State University's Extension office in Central Point. Hosted by the nonprofit groups [Pollinator Project Rogue Valley](#) and [Beyond Toxics](#), speakers discussed problems facing pollinators and offered solutions designed to protect our most valuable of insect allies.

One of the things killing bees is a group of systemic insecticides called Neonicotinoids (neonics for short). While neonics are less acutely toxic to humans, they are very toxic to insects including bees and other pollinators. According to speakers from The Xerces Society, Center for Biological Diversity, Trout Unlimited, and Beyond Toxics, neonics are a major contributor to the decline of bees, butterflies and other pollinators. Small amounts of neonic exposure can kill bees on contact, and treated plants can remain toxic to pollinators for years afterwards. The entire plant, including the pollen and nectar, becomes toxic and cannot be washed off. Neonics are the most widely used insecticides in the world. Because they migrate into streams and rivers, they also poison the insects eaten by fish and further disrupt natural ecosystems. Neonicotinoids include imidacloprid, acetamiprid, clothianidin,

dinotefuran, nithiazine, thiacloprid and thiamethoxam.

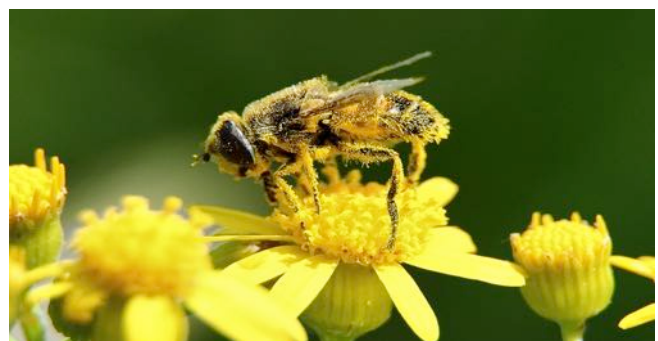
Keynote speaker Dr. Susan Kegley, principle scientist and founder of the Pesticide Research Institute (PRI) in Berkeley, CA, talked about how fruits and vegetables we eat can be tested for neonic residues. Dr. Kegley shared a story about how she and several colleagues, while visiting the congressional dining hall in Washington D.C., decided to collect samples of the fruits and vegetables eaten by our lawmakers. Of the 66 samples collected, 91% tested positive for neonics. The organic produce tested had little to no residues. Their report, published by the American Bird Conservancy, can be found [here](#).

Neonics have been banned in the European Union and some Canadian provinces and cities for a number of years, while the U.S. is just beginning to respond to the issue. Maryland is the first state to pass legislation to ban the use of neonicotinoids for cosmetic use.

Recommendations made by the panelists at the Forum include:

- 1 Avoid using all insecticides that poison pollinators and do not buy products containing neonics, including pet flea collars.
- 2 Plant native plants to provide food and habitat for native bee species (some of which are endangered).
- 3 Plant a variety of flowers that bloom from spring to fall to provide food for bees.
- 4 Avoid planting monoculture (large scale single plant species plantings). Grass lawns (a type of flowerless monoculture) do not provide food for pollinators.
- 5 Oregon already has rules to keep nearly 500 dangerous pesticides out of the home consumer market; the panelists agreed that neonicotinoids should be added to this list of Restricted Use Pesticides.

This legislative session State Representative Pam Marsh (D) and Senator Floyd Prozanski (D) introduced the Oregon Pollinator Protection Act (OPPA) - Senate Bill 929. This bill will classify neonicotinoids as Restricted Use Pesticides, meaning only professional licensed pesticide applicators will be able to use neonic insecticides for nurseries, farms, orchards and landscapes.





Jujube Tartlet

If you haven't any jujubes, top tarts with wedges of figs or small pears

Yields: About 1 dozen mini-tarts or 2 full-size tarts

Oil tart pans with removal bottoms

Crusts:

18 tablespoons unsalted butter (2-1/4 sticks), diced, + extra for greasing the molds

1 cup walnut or almond flour

2 cups white whole wheat flour

1/4 teaspoon sea salt

Zest from one Meyer lemon

1/4 cup unprocessed organic sugar or coconut sugar (the latter results in a darker crust)

3 whole eggs, at room temperature beaten together with a fork

Mix all ingredients in food processor except for eggs and water. Add eggs. Pulse briefly just until dough sticks together. Roll out between sheets of plastic or silicone to 1/4" thick then cut to fit 2 large tart pans or 12 smaller ones to cover up sides. Slice excess away even with top edge. Set aside.

Preheat oven to 375 degrees

Filling:

1 quart very thick (without gelatin or pectin additives)

2% plain Greek yogurt

1 teaspoon pure vanilla extract

1/2 teaspoon almond extract

1/2 cup unprocessed organic sugar

Zest from one Meyer lemon

3 eggs beaten with a fork

Stir all ingredients together and pour in to crust lined pans

2 dozen jujubes, washed and each cut vertically in 6 wedges

1 lemon, freshly squeezed

1/2 cup honey, warmed

Toss jujubes with lemon juice. Place slices of two jujubes atop each small tart or half on each of two larger tarts. Bake 15 minutes then reduce oven to 350 degrees for another 25 minutes. Glaze tarts with honey then place under broiler for 3 minutes to crystallize.

Serve warm or cool with fresh whipped cream or vanilla ice cream.

Hop Aboard the Jujube Express!

by **Sydney Jordan Brown**
Master Gardener 2000

You've never heard of a Jujube? No, it's not those hard mini gum drops you gnawed on at the Saturday matinee. Originating in China, the Jujube, *Ziziphus jujuba*, also known as the Chinese or red date, has been cultivated for over 4000 years with as many as 400 cultivars. After traveling centuries ago beyond Asia, some jujubes still survive in Russia, North Africa, Southern Europe, the Middle East and the southwestern USA.

Although the first US arrivals in 1837 were inferior cultivars, in 1908 the USDA introduced improved Chinese selections. Withstanding wide ranges of temperatures, jujubes thrive bringing forth their bountiful fruits. These drooping slender deciduous trees with smooth taupe trunks (wood is very hard) and small ovate lime leaves on uneven thorny branches add natural gracefulness to any garden. Spring's showing will astound you with chains of miniscule, fragrant star-like flowers that grow into greenish round or oblong fruits. In late summer, you'll notice miniature apple or date shaped mahogany fruits. Biting or cutting in will reveal super sweet, snowy flesh reminiscent in texture and flavor of ripe apples with a date-like pit in the center. Autumn reveals a spectacular showing of brilliant gold leaves before they fall.

Reveling in the heat of warm, sunny locations, jujubes are relatively undemanding tolerating many soil types (preferring sandier well-drained to heavy poorly-drained), even those of higher salinity or alkalinity. Thriving without much special care, with little or no fertilization, they make wonderful smaller specimen shade trees topping out between 15-20 feet. Minimal pruning of any undesirable side-shoots or

suckers may be necessary and regular irrigation with a good blanket of mulch will assure a higher quality of fruit.

Jujubes are good for you. They are high in vitamin C, help lower blood pressure, reverse liver disease, treat anemia, promote relaxation with their calming properties, contain many natural antioxidants, maintain cholesterol levels and even treat hair loss. They've been used medicinally for millennia by many cultures as well as a tea for sore throat. Their extracts have even been used in skin care products to diminish wrinkles, relieve dry skin, and treat pain from sunburn.



Your fruits will not ripen all at the same time. If picked green, they won't ripen further off the tree. You may harvest the mahogany colored fruits for several weeks. They will keep about a week at room temperature or a bit longer in the refrigerator. They may be consumed fresh, dried or candied.

So how could you not desire this most unique tree? It will be free of serious disease, insects or nematode pests (no spraying necessary on this little beauty). Its prized fresh fruits may even be left to dry naturally on the tree and last indefinitely supplying you a satisfying, healthy snack.

Things To Do In Your Garden In May



by **Julie Engleson**
Master Gardener 2012

It's MAY already! Spring Fair is coming up FAST...are we ready to plant all those baby plants yet?

Just the other night I was listening to a TV report on gardening in the Rogue Valley, and how the wet weather really does not deter those of us who are aware of Southern Oregon's sometimes bi-polar weather; aka we plant ANYWAY...as most of you are well aware of! The lettuces and cole crops are doing FABULOUS, and there are baby carrots well on their way. We might have to wait a little longer to plant those sub-tropical plants (peppers, tomatoes, eggplant, okra, etc.) but we know how to "up-pot" (transplant into larger containers) and we know how to keep plants safe until last frost. If there are moments of hesitation, however, don't feel alone. The cooler weather has kept me from being as productive as I'd like to be outside, too.

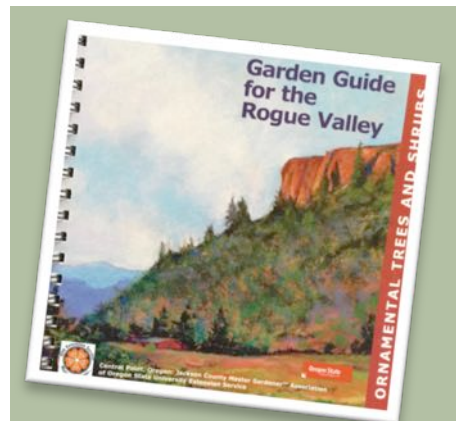
So, in order to distract myself, I've been visiting many garden shops around the valley. I was able to find some nice Austrian Pine trees at a fraction of the cost most nurseries wanted, just from looking around. I'm also getting some great ideas about landscaping projects I want to attempt later this fall. What has surprised me though is how many stores have had petunias out already. These flowers are very cold-sensitive, so if you have purchased some and planted them already, be prepared to cover them in the event we have a couple of clear and cold nights. All the water in Mother Earth this season has been beneficial, with the exception of frost (I'm sure you've heard the orchard fans at least once already!)

As far as additional plantings, our *Garden*

Guide for the Rogue Valley (being updated and re-printed now) states you can direct-seed many different fruits and veggies that I personally would wait a little longer for. For instance, it states that beans, corn and cucurbits could all be planted now, but I would like to pose this question: WHAT IS THE TEMPERATURE OF YOUR SOIL??? That's right! Let's not forget that with knowledge comes power, and any one of use who've been through the Practicum knows if the soil isn't warm enough, you won't have proper germination. That being said, there are things you can do that help warm the soil, but Mother Earth does need to participate to a degree. Our *Guide* lists the average warmest (max.) temperature to be 72 degrees, which we have not nearly been close to! So, if you must, haul out the black plastic and place on your plot. This will help to warm the soil. Water "walls" can help keep those young, tender plants stay warmer through the cold nights. I've even tried planting with large, flat river rocks around the bases of certain plants to maintain radiant heat throughout the night. The easiest thing to do is simply wait a little while longer. It won't be too much longer, and our soil will be up to planting temps. The latest I've planted was the first week of July, and everything I put in grew just fine and I had plenty of produce (and I direct-seed most everything I grow, just to be an envelope-pusher!)

One year, I decided to plant early. This was before I took the Master Gardener class and knew better, but I learned a valuable lesson: sometimes you lose a lot of money planting too early in the season! The frost that happened killed my corn to the surface of the ground. I didn't think it would live, but to my surprise (and later I'd learn that corn is a grass) it rebounded and grew after I trimmed off the dead parts. The other plants and seeds I planted that year didn't fare so well (tomatoes, peppers and squash ☹). This is really where a good garden journal comes in handy, as well. Looking at past documented growing seasons, taking careful notes about the weather and soil temperatures really matters. You don't have to become a meteorologist, just watch one at least once per day this time of year for the 'head's-up' on frost potentials.

Ready, set, GO GARDENERS!!! This is the time of year to "Get 'er DONE!" Just remember the principals you've learned in class: read the seed packets thoroughly and take the soil's temperature first. May you all have abundant gardens this year!



The 2017
Updated
Garden
Guide
For the
Rogue Valley
Is available
online.



Thank you, Master Gardeners!

by **Diane Reiling**
Master Gardener Student 2017

The American Association of University Women (AAUW), Medford branch, wants to give a huge **thank you** to those Master Gardeners who have supported our annual Garden Tour. 2017 will mark our 9th Annual Tour of six gardens, which usually features at least one garden owned by a Master Gardener*. The proceeds from our Tour go to college scholarships and other educational opportunities for local women and girls.



This year, our theme is “West Side Story”, with our 6 gardens all being on the west side of I-5 stretching from Central Point down to South Medford. Held only on Saturday, June 10th, from 10 am until 4 pm, the cost of the tour is \$20 per person (children under 12 are free) and is tax deductible. Tickets

are on sale at all Grange Co-op retail stores, the Blue Door in Jacksonville, Caprice Vineyards in Central Point, and Penny & Lulu’s Studio Florist in Medford, as well as at any of the gardens on the day of the tour. Ronnie Budge (MG Practicum Mentor, MG Class of 2011) and Diane Reiling (MG class of 2017) will also have tickets available for purchase.

You may do the tour in no particular order. You do not need a ticket to stop at Caprice Vineyards for food and wine – it is open to the Public until 5pm – with the Buttercloud Bakery food truck on premises.

For addresses to all the gardens, go to our web site at <http://medford-or.aauw.net/garden-tour-2017>



• This enchanted estate is home to a magnificent 100+ year old oak, has splendid formal gardens and hosts fanciful creatures and sculptures. On the National Register of Historic Places, you may remember it as the scene of our fabulous local “haunt” for many years.

• Owned by a landscape designer, this delightful yard demonstrates the application of sustainability principles to achieve a

low-maintenance, low water usage garden that also incorporates food crops and the owner’s signature colors.

- A compact garden that boasts seasonal interest with well-chosen plants that add color and texture to each part of the garden. This is a whimsical, almost “secret” garden in lovely Jacksonville.
- A country garden atmosphere is achieved here by swathes of colorful perennials and massed hanging baskets of bright, shade-loving annuals. The pastoral backyard has a focus on pollinator-friendly plants and the restful pond with gorgeous views beyond.

- Fountains and musical waterfalls lead you to generous walkways and meandering trails. The large, charming, well-designed garden has been enhanced, just for this Garden Tour, by the glass art of **NW Artist, Randy Perkins**. His art will be for sale in the garden, with a portion of the proceeds donated to AAUW.
- Bright and beautiful, this tropical, garden oasis – with palm tree waterfall and alluring pool – will make you smile! Welcome to a happy little paradise with a profusion of colorful pots and artistic touches.

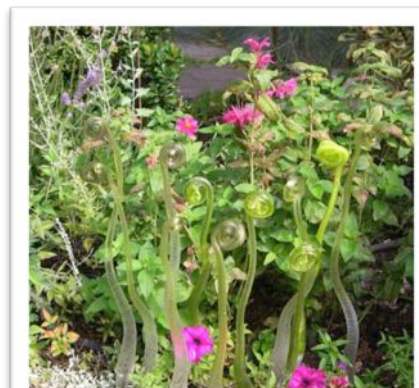
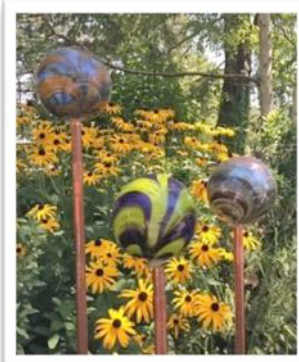


At your last garden, please turn in your ticket for a chance to win our “door prize” and to receive advance email notification of next year’s tour.

AAUW is proud to present this tour, and we hope that you will spend a leisurely day exploring these lovely and thought-provoking gardens, where you are apt to draw inspiration and ideas for your own garden. Know that by purchasing Tour tickets you have helped promising young women receive both local scholarships to SOU and RCC and other support to further their educational goals. If you would like to suggest a garden for next year’s tour, please contact Diane Reiling (MG class of 2017) at reilingd@aol.com

Please plan to join us on Saturday, June 10th for a beautiful day in the gardens!

*Our heartfelt thanks go to Dan and Mary Heath, Penny Moran, Paul and Joanie Kintscher, Baldassare Mineo, Mira B. Wingfield, Hayden and Cora Lee, Pamela Harmon, Janet Rodkey, Richard and Michele Kaplowitz, Tresa Jarel, Nickie Van Vleck, Pam Mooers, Bill and Nancy Hunt, Laurie Leever – Garden Owners/master Gardeners who have participated in past AAUW Medford Garden Tours. And to all of you who have bought tickets and attended the AAUW Garden Tour - Thanks for your support!





by **Cindy Williams**
Editor
Master Gardener 2014

Rarely, in life do you get to be part of an event that makes such an impact on an entire community. The **Spring Garden Fair** is one of those events that affect everyone from the Master Gardeners themselves to the students that receive scholarships to further their education. All monies earned goes back into the Rogue Valley community.

Do Master Gardeners work hard for this event? That would be a resounding “Yes” as it takes thousands of man-hours and precise coordination from the Co-Chairs of the Spring Garden Fair Committee. Let me introduce you from left to right; **Kari Gies, Jane Moyer, Kate Hassen, and Linda Holder**. Please, if you see them at the extension or out in the community, thank them for a job well done.

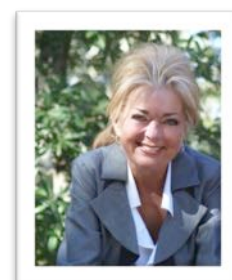
Just the door monitors takes 23 people a day to cover. Now think what it take to fill positions for Working with EXPO Management, Site Management, Layout, Electrical, Transport, Area Managers, Vendor Coordinators, Site Plans, Jury Committee, Community Outreach Demonstration Classes, JCMGA Booths, Water Testing, Money Room, Ticket Booths, Hospitality, Door Monitors, Volunteer Coordinators, Banners and Signs, Electrical Fixtures, Tables and Chairs, Clean Up, Artwork, Poster Distribution, Radio, Displays, and Publicity. It's mind boggling the amount of manpower it takes to put on the Spring Garden Fair. So, **“Thank You”** in advance to all the

volunteers that selflessly gave all those hours helping the Jackson County Master Gardener Association have a successful event.

I remember on Sunday 2016, the final day of the event talking with other Master Gardeners about how we could improve this years Spring Garden Fair. We made some changes, like adding a Mother’s Day Booth and hopefully you will benefit from those changes.

Like most non-profit organizations we never have quite enough money to get exactly what we want. I would like to thank our advertisers that worked with me to stretch my budget in creative ways to get the word out about Spring Garden Fair. To just say thank you seems small so I will say.....

THANK YOU!



Board of Directors Meeting

April 7th, 2017

ANNOUNCEMENTS

Cindy Williams is meeting with local media to arrange for public service announcements for our Spring Garden Fair. We will know more details by our next meeting. Cindy Tilley Case announced the Clothing Committee had their initial clothing order for the 2017 class. Cindy said the Committee had sales just over \$1,000.00 and the Committee was doing another clothing order next week. Cindy thanked the Board on behalf of the Clothing Committee for voting to pre-purchase hats and aprons. Pam Hillers finished revising and updating JCMGA's Bylaws and she handed out the newly revised Bylaws section for our directories.

NEW BUSINESS

Susan Koenig gave a report concerning grants and ideas on how to look for funding sources. She said there are several things we must keep in mind; there are grants available from federal, state, county, private funders, et al. It is our job to understand what the different funders will fund. We need to know what funders are most interested in. What population is being served - such as, the hungry, poverty stricken, et al. We must be financially secure and responsible. We must keep the membership involved in the process, and sometimes we may have to put our own money out first then get reimbursed. Susan also said it's better if there's a team, rather than an individual seeking grants because it shows a group effort.

GARDEN GUIDES

Regina stated the work on the *Garden Guides* is coming along nicely. A group of volunteer proofreaders are needed. Proofreaders will be Michael Riding, Cindy Tilley Case, Barbara Davidson, Maxine Cass, Jo Ann Dickson, Katie Mallom and Marie Finch. Each will receive a hard copy of their assigned section to proofread in a timely manner. It was discussed and we will likely order 3,000 copies since that is where the 'price break' per book occurs. We will also need climate controlled storage once our books are delivered.



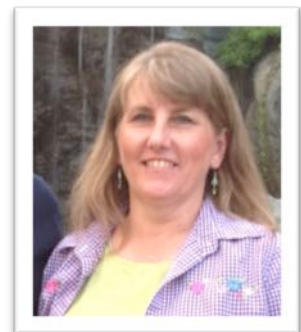
Photos by Cindy Tilley Case

TECHNOLOGY

Our new Technology Committee has formed and the members are; President Hassen, Regina Boykins, Pam Hillers, Linda Holder, Mike McFarland, Lara Foote and Eric. The Technology Committee will focus on affordable and available software and hardware, backing-up what we're working on, getting technology information on our website and long range planning. Regina stated the newly formed Technology Committee is truly a great group of people and they are off to an excellent start.

NEXT MEETING: May 12th, 2017

Respectfully submitted,
Cindy Tilley Case
 Recording Secretary
Master Gardener 2015



Saturday

May 13, 2017

8:00 - 1:00

At the Extension

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The OSU Jackson County Master Gardener Associations Southern Oregon Research and Extension Center publish the **Garden Beet** monthly.
 569 Hanley Road, Central Point, Oregon 97502.
 Phone: 541-776-7371
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All information provided by the Garden Beet is believed to be accurate. A product named in an article does not constitute an endorsement of said product by JCMGA

Saturday, May 20 **Eat Your Weeds – and like it!**

12:30-3:00pm Erin Krenzer; Master Gardener
 Need a strategy for dealing with all those weeds? Some weeds are edible, and could become part of your next salad or stir fry.

Saturday, June 10 **Growing and Cooking with Herbs**

10:30-3:00pm Rosenelle Florencechild & Ellen Scannell, MGs

In the morning, learn about lavender (growing, harvesting & pruning). In the afternoon, learn to cook with lavender & culinary herbs.

Saturday, June 24 ***Seasonal Maintenance: Summer Spruce Up**

12:30-3:00pm This Seasons Color
 Learn what to plant, how to deadhead, and what seasonal maintenance should occur in Summer to pump up the color.

4-part series

Saturday, July 1 ***Summer Cover Crops (2 of 3 series)**

12:30-3:00pm Scott Goode, Master Gardener
 This is a special, educational work party for the food security garden. Learn to prep the soil, and then plant summer cover crops.

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**JACKSON COUNTY
 MASTER GARDENER ASSOCIATION**
 Southern Oregon Research and Extension Center
 569 Hanley Road, Central Point, OR 97502
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