This past week, I and ten members of JCMGA traveled north to Portland to attend the International Master Gardener Conference. Over 1,300 people attended from across the U.S. and Canada. It was the experience of a lifetime since none of us had attended an IMGC before and may never again have the opportunity.

I attended classes ranging from houseplants to greenhouses to garden tools. I learned about rethinking your front yard and about clematises from around the world. I heard vertical gardening methods and the names of 50 plants with blue coloring. And to top it off, the keynote speakers were delightful.

Cisco Morris, the gardening celebrity from Seattle, Washington was the host for the week. His humor and lighthearted keynote that first day set the tone for the week. Dan Hinkley, a renowned landscape designer spoke about elements of design in the garden and used a power point of his own garden on the Puget Sound to illustrate. And John Marzluff spoke about birds in the suburbs.

The major takeaway was the concept of designing plant communities presented by Thomas Rainer, an author, teacher and landscape designer. He encourages a “new aesthetic” in landscaping that is guided and inspired by nature. The process begins by observing how plants interact in nature and then using that knowledge to create gardens that are ecologically sound, less work and still pleasing to the eye.

To begin, Rainer asks people to imagine what their property might have looked like a thousand years ago. What plants were growing naturally in that environment? He encourages people to notice that plants in nature are not all the same height or all the same plant type or all separated by mulch covered open spaces. Natural landscapes are

Continued on page 2
layered with tall trees and shrubs stepping down to grasses and flowering plants and further down to groundcovers. This natural system has very little bare ground. Each variety of plant survives because its specific needs are met and because it is not in competition with the plants around it. There may be hundreds of different varieties in some systems and very few in others depending on the niche they occupy.

Although one begins with noticing the natural landscapes, it does not follow that you must use only native plants. Some horticultural research may be necessary to determine what exotics (non-native plants) have the same requirements and fill the same niche as the native plants. Once found, those exotics can be used in this natural landscape as easily as natives.

“His concept is to recreate a natural ecosystem in our landscapes by duplicating the percentages and proportions of nature.”

It is not a random arrangement, however. Rainer asserts that in nature tall plants are usually solitary, while middle layer plants occur in drifts of three to five and groundcovers cover the “ankles” of the all other plants and are present in the largest numbers. His concept is to recreate a natural ecosystem in our landscapes by duplicating the percentages and proportions of nature. In so doing, we will not only please our own eye but create habitat for pollinators, birds and other wildlife. In a world fast losing its natural places, Thomas Rainer wants us to create a natural place within our own gardens.

In Rainer’s book, Planting in a Post-Wild World, he describes the process to create just such a beautiful ecologically sound landscape. The book was published by Timber Press just this year and has already won a Horticultural Society’s top book award.

Spending this past week immersed in the world of gardens and gardeners, I felt the tensions of the times melting away; I felt a peace that comes with interacting with others who practice the art of gardening and love it; I felt hope for the future and love for the beauty that nature gives us. It was indeed a once in a lifetime experience.
Things to do in the Garden for August
by Julie Engleson  Master Gardener 2012

It's been a crazy season year this year, to be sure! With the deep-watering the ground got over our wet winter and late spring, there are plants that I have noticed growing well for the first time in years (all the evergreens, woody perennials, roses) and there are plants who are not doing as well this year (all my nightshade plants). I believe it is a result of the late summer and sudden heat. No worries! Things are growing, despite all odds.

The lettuces all finished up, and in the spot where they had grown, I’ve begun planting my fall/winter garden. I’m not going crazy for this fall… I’d like to plant some herbs and winter greens (kale is so tasty in early winter if you plant now). My green-beans on the tee-pee trellis are about ½ way up the 15-foot poles…and I’m hoping to get cucumbers soon. I am really puzzled about the summer squashes I planted. I intentionally planted one zucchini and one yellow squash, and somehow ended up with two different types of zucchinis! Their leaves are even different…it’s a real mystery to me, but I have plenty of

zucchini now, so am sharing them. Life in the garden is good in August…it is a decision month however. Should I just watch things grow, only watering and weeding and harvesting? Or, should I put in a smidge more energy and plant for fall? If planting more garden goodies is not in your outlook, there are things you can do now.

Many shrubs, woody flowering annuals and perennials can be pruned now. In fact, the month of August is the time to start baby rhododendron plants from existing plants you may already have. I have successfully used the Sunset Western Garden book for details on this. It’s fun and easy to duplicate this beautiful flowering plant. Of course, you can turn and water your compost pile for great mulch next spring. There is always mulching between your plants and watering to do. Don’t forget to take care of yourself, the gardener! Hydrate by drinking plenty of water, use sunscreen and a big hat, and do the majority of work in your garden in the early morning hours when it’s still cool outside. I enjoy sitting in the garden after all the work is done for the day to contemplate what I’d like to see change, or start scheming an improvement that I’ll do over the winter months. It’s never too late to make your plans for next years’ garden now.

There really isn’t a dull moment in the garden. It all depends on that extra surge of energy you may find to continue the growing season. It is really easy to sit back and let the sunny weather take over your plans, but a little bit of effort now has a great pay-off later. Enjoy the dog days of summer, check out the full Eclipse on August 21, and happy gardening!

Julie’s Tips for Summer Gardening
• Stay Hydrated
• Use Sunscreen
• Do your gardening in the early morning hours of the day.
Monarch Butterflies arrive for the Children

by Roberta Heinz Master Gardener 2012

Thursday’s session of the Children’s Garden class had an added activity. Lee Finney, “Monarch” to the children, had presented a lesson to the children during the first class sessions on Monarchs, migration, tagging, habits and the importance of pollinators. At that time, Monarch caterpillars and Monarch chrysalis’ were brought in for up close and personal experiences for the children. Monarch asked the children if they would like her to bring the butterflies back once they had come out of their chrysalis’. Of course, she heard a resounding “yes, please.”

This last Thursday was the day. The children gathered in the Wildflower Garden around the milkweed blooming there. One by one, a Monarch was taken from its carrier, examined carefully to review which was a male and which was a female, examined for the “smudge” on the male’s wings, noted the width of the veining on the female’s wings, tagged and released. The butterflies fluttered around a bit even landing on one of the children. Imagine the awe these children felt to be part of a program where the adults were the main participants and they were now taking an active role in this same program.

As the children were leaving after class with their parents, we overheard them telling their parents what they had done for the Monarchs. A couple of the parents were escorted by their child out to the “spot” where their Monarchs were released. Right on cue, there were two of the Monarchs waiting for the children to prove to their parents that “they were part of a bigger picture.”

The children are also busy creating a butterfly puddler garden that will be filled with different varieties of milkweed. They will be planting a small pollinator garden this month. Our children are involved. Aren’t you proud of them!
Monarchs
by Lee Finney  Master Gardener 2012

I am a Southern Oregon Monarch Advocate. I rear, tag, and release Monarch butterflies in Gold Hill where I have a Monarch Sanctuary and Pollinator Plant Nursery ‘NatureLee Inspired.’ I met with two classes of children and introduced the caterpillars and eggs and explained why we need to plant Milkweed. Ask them. The children received Milkweed seeds and Pollinator Garden information to take home and share with their parents. I promised to return to release the new butterflies in the Children’s Garden. Did they share that adventure with you? I believe they are now new advocates for the Monarchs.

Please visit www.somarchs.org to learn about the work that is being done in Southern Oregon to help our Monarchs survive. The Monarchs are currently under assessment by the U.S. Fish and Wildlife to be listed as an Endangered Species. Here’s how you and your children can help: https://www.fws.gov/savethemonarch/

Our new advocates will be creating a Pollinator Garden and planting Milkweed in their Children’s Garden in August.

To visit my nursery and Monarch Sanctuary please visit my Facebook page ‘NatureLee Inspired’ or email: leefinney0209@gmail.com

2017 Land Steward Program

Upcoming program

Apply today to participate in this fun and informative, field-based educational program that helps landowners learn what they have, decide how to manage it, and make a plan to get there.

The Land Steward Program, an 11-week field-based course on Tuesdays, 12:00-5:00pm from Sept 5th to Nov. 14th. It is designed to help landowners, from small plots to large acreage, develop a management plan to accomplish their goals.

The program covers a full spectrum of land management considerations from forests to farms, soils, water systems, pasture management, fire awareness, wildlife habitat, stream health, economy and connection to resources that help landowners implement their plans. Participants receive handouts, references, resources, professional presentations and site visits to bring the learning alive.

The program is based at the Southern Oregon Research and Extension Center, 569 Hanley Road. Apply before August 1, 2017 and save $50 (early bird discount)! Full Registration Cost: $200 individual, $275 Couple. Registration Deadline August 15

Register online at http://bit.ly/Land-StewardClasses

More information is available at http://extension.oregonstate.edu/sorec/land-steward-program Or by emailing Rachel.werling@oregonstate.edu or calling 541-776-7371.

Low in your grasses the cricket awaits the autumn
And views with scorn these silly butterflies.

—Murasaki Shikibu (CA. 973–CA. 1014), Tale of Genji
Board of Directors Meeting, July 7, 2017

by Cindy Tilley Case, Master Gardener 2015

Announcements
Regina Boykins has begun work on a Master Gardener Membership data base with the help of Mike from the 2017 class. The new data base will include information such as; skills, talents, former work experience, Master Gardener graduation year, et al. Regina said this new data base will create a more efficient way to match Master Gardeners who may wish to help with future JCMGA projects. Regina also showed the Board our new Garden Guides. Over 3,000 books are now available for sale. President Hassen thanked Regina and all other Master Gardeners who helped see this book project to fruition. Kari Gies reported nine volunteers will be meeting for the Gardens Working Group.

JCMGA Grant Awarded
Susan Koenig said JCMGA was awarded a $1,000.00 grant from Northwest Farm Credit Services. This generous grant will provide a much needed port-o-potty and hand washing station for our Food Security Garden. Scott Goode is Head Gardener of the Food Security Garden which is on the far side of the Lavender Garden and the Grape Vineyard, so this is a very exciting improvement for the volunteers who work with Scott. Susan said Scott wished to thank the Board for allowing this grant to happen. There will be an official handing-off ceremony at Northwest Farm Credit Services in Central Point. The entire Board was thrilled to learn of this award and appreciate Susan’s efforts and expertise in attaining more funding for the benefit of our organization.

Winter Dreams
Sherri Morgan reported the Winter Dreams group will begin pulling their team together for the planning of the 2017 Winter Dreams Summer Gardens event. Sherri said she will be looking for some new volunteers from the 2017 class. Sherri also showed the Winter Dreams Summer Gardens poster for this year and invited any and all interested Master Gardeners to join in on this essential fundraiser. Winter Dreams Summer Gardens will be held Saturday, November 4th from 9:00 – 4:30 at the RCC/SOU Higher Education Center in Medford.

JCMGA Nominating Committee
President Hassen said it’s time for the Nominating Committee to begin preparing for the election of new board members. Master Gardeners on this committee will be; President Hassen, Cindy Tilley Case, Chris Hjerrild, Jim Norfleet, Pam Hillers, Sue Bowden, Susan Koenig and at least one person from the 2017 class.

Board Retreat
Jane Moyer said the Board Retreat for the newly elected Board of Directors will be held in December 2017. Information about time and location will be given after elections.

Next Meeting: August 4, 2017

Respectfully submitted,
Cindy Tilley Case
Recording Secretary
Master Gardener 2015
Always fresh on air, the In the Garden team demonstrated how Master Gardeners deal with the “Hot and Hotter” issues of full-on summer in July.

Robin McKenzie showed refreshing herbal plants and flowers to entice hummingbirds. Kenda Swartz blitzed those bad girl biters, mosquitoes, then boosted the profile of some definite good guys, leafcutter bees. Edible flowers, roses, marigolds, nasturtiums and more dazzled Maxine Cass’ viewers with summer color that can wow on the plate and in the tummy! Lest anyone be caught unaware, De Davis-Guy warned of the betrayal of “Dangerous Beauties,” a.k.a. poisonous plants, complete with a list broadcast on-air during her live segment.

For viewers coping with the heat, Kristina Lefever gathered Master Gardeners’ tips for staying cool in the garden, including hydration of self and the garden; loose, comfortable and covering clothing; and how to shade tender plants. Kari Gies returned to ITG to tell viewers that it won’t be hot forever with tips on preparing a cool season garden.

Look forward to watching your fellow Master Gardeners help viewers through the August doldrums with practical advice on using coffee grounds and milk jugs, preventing those dastardly weeds, and more on beneficial insects!

Tune in to KDRV Channel 12 Newswatch Midday on Wednesday and Friday, 11:00–11:30am or stream “In the Garden” on your computer (www.kdrv.com) to root for your Master Gardener Speakers. Segments repeat the weekend immediately following. Look on the KDRV website under Community/Features/In the Garden for recent segments.
August Perfumelonage

Amidst those August infusions of molten sweat-streaked shirts and sodden hat brims, we swoon beneath a shaded sol-ace. Only then do we find replenishment slurping down the perfumed flesh of chilled-ripe midsummer muskmelons.

Originating in Persia, ripened muskmelons (“musk” being a Persian word for perfume, and “melon” French from the Latin term melonpepo, “apple-shaped”), were so named for their delightfully-sweet odoriferous flesh and round or oval-netted shapes.

While commonly termed “cantaloupes” they’re in fact muskmelons. However, not all muskmelons with their wide variety of sizes, shapes and flesh colors, are actually cantaloupes, if that makes sense. Honey dew, Casaba, Persians, Blenheim, Banana, Swan Lake, Nutmeg, just to name a few, are all musk melons.

It never ceases to amaze that each heirloom we indulge melds together our present melons with those of the very long ago past. How incredible that oldest supposed record of similarly sought after muskmelons is documented on an Egyptian picture from around 2400 B.C. The Greeks apparently indulged these fruits in 3rd century B.C where thereafter they were documented in the 1st century after Christ by Pliny the Roman Philosopher.

Although muskmelons were slow to catch on in history, (it’s speculated this was due to inconsistent flesh, genetics, and poor growing conditions) we’re so fortunate they did. Once this deliciously-cooling fruit spread beyond the Mediterranean with seeds carried by Columbus, by the 16th century it had been introduced by the Spanish to North America. There the first English colonists (and later the native Indians) grew them in Virginia and Massachusetts.

Today we relish them flourishing in our own gardens with their leafy vines trailing across open ground or climbing vertically to the sky above. Who can resist discovering what’s beneath those netted, knobby and ridged skinned orbs with such deliciously-perfumed essences beckoning us to slice from them their gemlike wedges. Amazingly so, many heirloom muskmelons today are from those jewels of the 16th century. Although California’s Imperial Valley is the greatest commercial melon producer in the country, there’s still nothing like those from the vines of your own plantings.

Since muskmelons, cucumis melo, belong to the same family as gourds and cucumbers, they’re thought to cross with these vegetables as well watermelons. Actually though, they can only intercross within their own species. So have no fear that you might be cooled by a foul-flavored loofa-textured melon slice. Instead you’ll be rewarded with juicy fleshes ranging from orange, red, pale apricot, green, white and yellow. Tropically flavored and honey sweet succulent, icy slices slide down leaving one to believe they’ve been transported to some island retreat.

So given all its delicious-fragrant flesh, Alexander Dumas loved melons so much he offered to the Cavaillon city council all his published works as well future works for a life annuity of twelve melons per year; the cantaloupe was supposedly named for Cantalou, a former Papal garden near Rome; and more than 100 US people are listed on whitepages.com with Melon as their last name.

But of course the most important thing is growing these wonderful fruits ourselves to indulge them during those doggedly hot days, (no melon-choly here but one can-a-lope to their nearest melon patch to slip one fresh from the vine), then slice in and smile for such refreshingly-sweet-sublime fruits.
Melon Dew

- 2 or more varieties of heirloom melons
- 4 lemon-scented geranium leaves, minced fine
- Zest and juice from one organic lime
- 1 tablespoon freshly peeled and grated gingerroot
- 1 tablespoon finely minced citrus (lemon, lime or orange) mint leaves
- 1/8th teaspoon of paste from a roasted organic jalapeno pepper (seeded), can be ground in mortar and pestle or small food grinder
- 1 or 2 tablespoons honey, agave or equivalent sweetener such as stevia
- Pinch of sea salt (Real Salt was used in this recipe)
- 1 pint fresh organic blackberries, washed
- Real lime flavored Greek Yogurt (non-fat or low fat)
- 1/4 cup coarsely chopped pistachio nuts

Use two or three types of heirloom muskmelons with various flesh colors for wonderful contrast. Wash melons, halve, remove seeds, peel then cut again in quarters and slice thin wedges crosswise from various varieties in to quarter wedges to make about 4 cups. Put in large bowl.

Mix together scented geranium leaves, lime zest and juice, grated gingerroot, citrus mint leaves, ground chipotle, preferred sweetener and salt. Pour over melon wedges and very gently mix with rubber spatula or very clean hands. Add berries and stir only enough to mix with melon. Let marinate refrigerated for about 1 hour then spoon mixture into 4 to 6 individual serving bowls. Top with a dollop of lime Greek yogurt and pistachio nuts. Makes about 4 to 6 refreshing side dishes, cooling afternoon snack or light dessert.
Humming birds are chattering and buzzing about the blossoms during early morning hours. The whirling of their wings are unmistakable. They dart about. Almost collide at times and spar for position. The show is spectacular. Brilliant colors glow on their breasts in the sun’s reflection. The hummers are drawn here to my ‘Lucifer’ crocosmia with its subtle scent and crimson red funnel blossoms.

Crocosmia is originally from tropical and southern Africa. The origin of the name is modern Latin, from Greek krokos for “saffron” and “smell.”

Crocosmia is an easy addition to the home landscape. It is a great attractor to pollinators and hummingbirds, it is easy to grow, gives dimension to a garden, and has few pest or disease problems. Crocosmia is easy to grow, tends to be deer and rabbit resistant, and requires no special maintenance. A stunning, sun-loving plant with one inch funnel-shaped blooms are grown from corms. The cut flowers make a striking presentation in vases, and their subtle spicy scent increases when they are dried as cut flowers.

Crocosmia blooms mid Summer through early Fall on slender branched stems. These evergreen or deciduous perennials are produced in clumps with deep green, gladiolus sword-shaped leaves that are attractively rippled or pleated with a medium growth rate. Plant in any well drained soil in full sun on the coast or partial shade inland (grows in zones 5-24, best zones 5-9. Often they’re drought resistant.

**Planting in the ground**
- In the spring, after the danger of frost (Crocosmia need heat to get them going and can be slow to sprout)
- In moist, well drained soil, in full sun
- If possible, spade the soil 8-10 inches deep, plant corms 5-8 inches apart and 3-5 inches deep with pointed end up. Plant in clusters for maximum effect

**Planting in Containers**
- Containers need adequate drainage holes to avoid rot
- To mix with other plants, be sure all have the same light and water needs
- Plant the corms as in the ground in space and depth

**Companion Planting**
Suggested companions include: verbena, daylily, yarrow, lily-of-the-nile, golden marguerite, asters, coneflowers, sneeze weed, red hot poker, various dahlias, grasses, Russian sage. I also have had success with Shasta daisies, pansies, petunias, iris, black-eyed Susan, and snapdragons.

They prefer full sun. In hotter regions morning sun and afternoon shade works best, but I’ve seen crocosmia thrive in our Master Garden’s OSU demonstration garden in Jackson County with almost full sun.

**Feeding**
Other than compost or manure added to the soil at planting time, crocosmia requires no fertilizer. I use worm castings (vermiculture) from WormLady.com. Worm castings brought life to my garden last year like never before.

**Pests**
Watch for spider mites—they look like tiny specks that gather in masse on the underside of leaves. Insecticidal soap spray is often an effective method of control. One way to avoid stress (that invites spider mites) is avoid too much shade. Healthy plants are less susceptible to damage.

Slugs can chew holes in leaves, so it’s good practice to remove plant debris from the soil. There is also Sluggo If Voles are a problem in your garden, use barriers or they’ll eat the corms during the fall and winter.
Crocosmia continued from previous page

Seasonal Care

Spring
To prevent overcrowding, clumps are best divided every two to four years before growth begins. Lift the clumps and cut apart the sections of the grouped corms. Replant the strongest corms. By digging 12 inches under the plants, you can lift the corms without damage.

Fall
The leaves can be cut off after they have yellowed. Used as a round cover, they provide nourishment for next years brilliant display of colors. Now the bulbs will rest.

Winter
Like gladiola and dahlia, crocosmia winter well in pots brought indoors or for those being left in ground, provide heavy mulch.

Upcoming Events

Tuesday, August 8
Soil Building with Cover Crops
3:00–5:00pm
Scott Goode; Master Gardener
Plant a cover crop to boost the tilth in your soil over the fall and winter. Know what and when to plant for soil health.

Saturday, August 26
JCMGA Summer Picnic
5:30pm
OSU Extension, Hanley Road
Friends, Food and Fun
Hamburgers or Vegetarian?
RSVP to Regina Boykins, President Elect at rbqueen_2000@yahoo.com
More info online
www.JacksonCountyMGA.org/Calendar
The idea for the grant proposal to Northwest Farm Credit Services for a produce washing facility and sanitary facilities for the Food Security Garden grew out of a discussion I had with Scott Goode, the Head Gardener of the Food Security Garden. He said that he had concerns about packing produce from the garden without proper sanitation facilities due to the potential for food borne contaminants, and expressed a desire to find a way to buy or rent the needed equipment. Shortly thereafter Rhianna Simes, Master Gardener Coordinator, emailed me information about the Northwest rural grant program. I thought our idea and the emphasis of their program on rural communities in the Northwest USA sounded like a good match. With only two weeks left before the application deadline, it was a rush to put it all together. Kate Hassen, President, held an emergency Executive Committee meeting to give us JCMGA Board approval for the application and I put together the proposal. We needed a sponsor, which could either be a customer of Northwest or a staff member from the local office. After a telephone conversation between me and the local office manager, Linda Von Prooyen, to explain our project and the importance of our contribution to the ACCESS program, she agreed to be our sponsor. She wrote a letter which made it possible for us to apply. We were fortunate to be selected and we were awarded $1,000 toward our project.

The Food Security Garden has proven a valuable community asset by providing fresh, organic produce for the local ACCESS food program.
Goods from the Garden Taste Off
Share samples of veggies and fruit from your garden!
Master Gardener Picnic Saturday August 26, 2017 5:30pm

Vegetable Categories
• Tomatoes
• Peppers (Sweet, Hot)
• Corn
• Squash
• Green Beans
• Other Category - random veggies we did not think of
• Annual Herbs

Fruit Categories
• Melons
• Tree Fruit
• Cone Fruit
• Bush Fruit

Strange or Exotic Show and Tell (not sampled)
• Ugliest potato, Tuber, or Root crop
• Strangest tomato
• Biggest
• Weirdest

More information
• Each entry should include a whole sample for demonstration, 3 cups of cut samples for tasting, a bowl, and label indicating the type of veggie/fruit and the variety name.
• Enter as many veggies and fruits as you like!
• All entries will have a code so they are anonymous (but identifiable by entrants),
• All picnic attendees will have a card to rate entries: 1-10 for taste, and 1-10 for appearance.
• Prizes will be awarded for 1st, 2nd, 3rd place, as well, as Grand Champion, and People’s Choice for each type of vegetable.
• Results will be published in the Garden Beet, submitted to the Mail Tribune; and entitles winners to 1 year bragging rights!

Send RSVP to Regina Boykins,
President Elect at rbqueen_2000@yahoo.com

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Sample the various entries for each category and record the Entry Number of your favorite, judging taste and appearance.

“Grand Champion” by Taste
“People’s Choice” by Appearance
At this time of year our gardens are in full production and I need a break from watering, picking, squishing bugs and pulling weeds. This summer I again decided to raft the Rogue. It’s a great trip as you can Zipline, Raft then stop at Del Rio Vineyards for a tasting. Even though I live on the Rogue, the beauty of the water and mountains is mesmerizing. There are stretches of relaxing smooth water and then the heart racing falls. You will see turtles, beaver, thousand of fish, birds, butterflies and deer. This is the perfect time of year to take a Rogue River Rafting trip. Sunscreen is advised!