

## THE BOUNTY OF THE LAND

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



▲  
*Sharing excess tomatoes and other garden veggies with community members in need is a rewarding experience.*

**S**eptember — a month of harvest and the beginning of autumn. For me it is a month when I am hopeful that the days will be cooler and the nights cooler yet. But, as a resident of the Rogue Valley I am very aware that this may be hoping in vain. What I have noticed is that the light has changed. The slant of the sun's rays is moving to the south and the sun that used to blind me through the living room windows has moved. It is becoming more silver and less gold. And unlike the changes in my hair color it makes me happy.

But back to the harvest — Let's step back a couple centuries to a time when harvest was both the most joyful time of the year and the time when everyone worked harder and longer than ever. Food was not purchased in

markets and the people in every small village knew their lives depended on what was successfully harvested and stored. It was not a matter of "look what I have grown" it was a matter of "will this be enough." Could all the villagers working in common produce enough grain to last for the winter? That was the central question.

For twenty years we lived off the grid and off the land — in the beginning with no electricity, no hot water, no washing machine and no refrigeration. What we did have was kerosene lamps, a Home Comfort wood cook stove and a hole dug into a spring on the side of a hill that served as our refrigerator. We grew nearly everything we ate. And asked ourselves "Can we do it." It was an experiment to see if we could live without modern conveniences. And I am proud to say — we did it.

However, it was just that. An experiment by two middle class kids who believed that they could change things. Unlike the villagers who lived off the land in earlier times, we never were in danger of starving. If our crops failed, food was available. Our lives were assured even if it didn't rain or there was an early frost. It was a great comfort knowing we could grow all our own food but never a necessity. We had the luxury of knowing where our food came from — never the misery of not having enough.

Just as seasons change so too, is change a constant in all things

*Continued on page 2*



## THE BOUNTY OF THE LAND

by Kate Hassen, continued from front cover...

including economics. In our midst hungry people, through no fault of their own, are experiencing the misery of not having enough food. At the same time, we gardeners are beginning to harvest. JCMGA would like to connect hungry people with your extra produce.

Please consider sharing the bounty of your harvest. JCMGA has set a goal of providing 500 pounds of produce to ACCESS. You can help achieve our goal by bringing your extra tomatoes, peppers, eggplants beans and other vegetables to the OSU Extension arboretum on Wednesday mornings. It will be weighed and stored in coolers at the Extension until picked up by

ACCESS and distributed to people who need it. It is our hope that the goal of 500 pounds of produce will be donated by the end of harvest.

This is our chance to move from "look what I have grown" to "can we do it". Can we, as Master Gardeners, work together towards a common goal of providing food to some of those who need it? Can each of us donate just a few extra vegetables from our garden and make a difference? Can we change the slant of the light just slightly from silver to gold with our generosity? Please step forward, villagers, and experience the joys of sharing the harvest. ❖

*"Hunger is not a problem.*

*It is an obscenity.*

*How wonderful it is that*

*nobody need wait a*

*single moment before*

*starting to improve the world."*

— Anne Frank

## SUMMER PICNIC



On the evening of Saturday, August 26th the 2017 JCMGA inside picnic proved to be just as fun as an outside picnic would have been. Due to the unhealthy air quality, the picnic was moved to the OSU Extension auditorium. With the air conditioner cranked on high and the doors shut, 115 people enjoyed potluck salads, sides and dessert alongside hamburgers and veggieburgers cooked by the Food Preservers. As usual there was more food than the crowd could possibly consume.

While eating the crowd was treated to a power point collage of the 2017 Spring Garden Fair created by JCMGA member Kenda Swartz. It began with set up and follows through the two days of the SGF and finishes with the take down

and clean up. It was great to relive the fun, again.

As one of the two large celebrations for JCMGA several members were recognized for their service this year:

**Tracey Trader-Hruska** for the organizational work she has done in the Compost Garden.

**Bill Elliott and Dee Copley** for their work to complete the greenhouse.

**John Kobal** for his work as chair of the Outreach committee.

**Kristina Lefever** for her work in establishing the Pollinator's Project.

**Chris Hjerrild** for his work as

representative for the Head Gardeners and in the Compost Garden

We also did some bragging among ourselves about the accomplishments to date. First, the revising and reprinting of the Month to Month Garden Guide thanks to **Regina Boykins** and her crew of talented writers, proofreaders, and graphic designers. Second, the two grants we have received thanks to our grant writer, **Susan Koenig**. We received a grant from Northwest Farm Credit service to rent a Porta Potty and handwashing station for the Food Security Garden. And another grant from the OMGA to upgrade some paths in the Demonstration Gardens to American Disabilities Act standard, and, the success of the annual Spring Garden Fair.

A shout out must go to **Regina Boykins**, President Elect, and the Picnic committee for planning, organizing and presenting the best annual INSIDE picnic ever! ❖



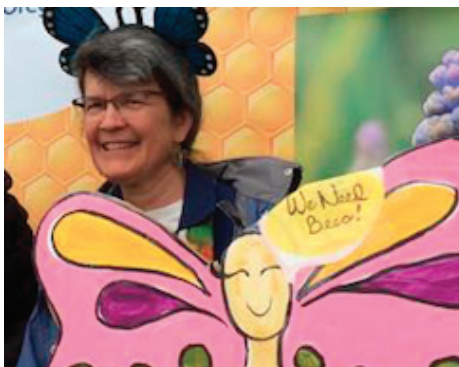
## IN THE GARDEN

by **Maxine Cass**, Master Gardener 2015



**I**n the Garden got practical in August. The sweat- and pant-inducing August heat found De Davis-Guy inside the studio talking about using coffee grounds for mulch, compost, and for garden amendments. Michele Pryse returned to In the Garden with this summer's plum overflow seamlessly making overnight slow cooker plum butter.

Jane Moyer tackled plastic milk jugs, repurposed in the garden into a scoop, anti-squirrel seed storage, watering can, plant insulating water wall, hangable storage, a hands-free belt-fastened fruit and cherry tomato collector, and more. Ronnie Budge



showed weed-smothering newspaper and leaf composting technique that also improves soil over time. Ronnie streamlined a tempting to ignore task, garden record keeping. Jane shared tool care tips.

Pollinators and Kristina Lefever made two appearances. Good guy hoverflies' color mimics bad-tasting insects, and then there are beneficials, Kristina assured viewers, that you'll never see, but are garden heroes all the same. Teresa Reavis demonstrated how easy a varied plant group such as succulents are to care for.

To watch this month: September harvesting tips and dividing perennials, what to do with those bulbs appearing in garden stores about now, how to be a lazy gardener—really!—and Shakespeare's flowers. Edible native plants are on the menu. And, as the gardening year moves towards fall, viewers will find out what's involved with taking the Master Gardener class next year and what's up with Winter Dreams/ Summer Gardens in early November.



In the Garden is already thinking about subjects for next year's shows. If there's something you want to see, know more about, a species of plant you love, a do-it-yourself subject, or just about anything "garden," let us know!

And, if you caught a great In the Garden speaker, let her know how much you liked her topic and enthusiasm. It will make her day! ❖

## 2 WAYS TO WATCH!

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](http://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.



## THINGS TO DO IN THE GARDEN FOR SEPTEMBER

by Julie Engleson, Master Gardener 2012

**W**ow, has it been hot and smoky in the greater Rogue Valley this month! My garden has been growing, but not a normal garden by any means! Everything came on late, was small (or didn't produce at all!) and I know it wasn't me. Yep, between the wet, cold of winter-to-spring, and the lack of a transition from 70 to 114 degrees, I can say with certainty my garden suffered.

That's okay, because, as you know, we gardeners are always scheming for the next year...which is exactly what I'm doing now. I'm reflecting on what worked well, and what failed miserably, and how to bring both extremes to the middle somewhere. What I did discover, was that this was an epic year for pests!

As you may or may not know, both insects and animals multiply into larger numbers after a wet winter-spring. It could be that whatever they eat is abundant, thus the over-population. They then visit our garden-oases when resources begin to thin out in "the wild." While I am grateful I don't live in an area where deer visit or have issues with squirrels. I have had some odd predation happening in my yard over the years.

I have been thrilled to identify the majority of birds that come into and around my property. The most exciting ones have been the raptors. We have had giant Kites, red-tailed hawks, sharp-shinned hawks and the small American kestrels, not to mention hoot owls with babies in an old Poplar tree adjacent to our property. We've seen bald eagles flying by, and on few occasions after we've mown our fields, we'll glimpse a vulture or two. It has been lovely observing their hunting skills through binoculars, and I am so appreciative



for every little rodent they've scooped up out of my yard! However, I did not realize that while we have been in utter decline with the butterflies in our region, some of these birds (American kestrel, specifically) eat them. I saw one scoop a Swallow-tailed butterfly out of the air, land on my barn roof, and as I walked out to see it closer, it flew over me and let the wings of the butterfly flutter down. It's a life cycle I will not attempt to change, even though I'm rooting for the butterflies!

The challenges that have been presented to me are mostly of the raccoon, skunk, opossum, and gopher/mole/vole kind. In fact, I can honestly say, we've tried everything to conquer said pests, and yet they prevail. This past year, without my knowledge, some small critter made a nice nest in the bottom of my compost bin. I did have hardware screen put on the bottom of it, so it didn't get in by burrowing in from underneath. I exposed the nest when I went to use my nice compost in my garden beds early this spring. The nest was empty, but was made entirely of Bermuda grass clippings gathered from the neighbors neglected adjacent field. As best I could, I sifted

through the compost to get most of the clippings out, but ended up with thousands of new plant-starts in my garden boxes anyway. AARRGG!

We've had a nice lawn free from gophers until this year. The super-saturated soils to the east of our house drove them uphill to nice, dry and pretty grass to tear up. My husband and I have tried to trap them (with only 50% luck). Finally, we used the big guns: smoke them out. There is a warning on the label of the product we found – it cautioned not to use around food-plants, so we were very careful to use this product on the lawn and in the pastures only. It did work, but I suspect only on a temporary basis.

Years ago, when my children were little, we had chickens. They were fun pets, with the bonus of fresh eggs daily, but don't be fooled: if you don't have a secure place for chickens, the critters will find them and will rein havoc on your pets! I had never encountered a hissing opossum before, and I hope I never will again. Talk about scary! The best thing we did was get two big dogs that lived outside and kept the property clear of these pests. The raccoons are quite a different story. While they left the chickens alone (due to clever housing and lock-up's every night) they insisted on harassing my outside cats, eating all their food at night. We've tried everything to keep them out. We finally figured out when to feed the cats (as soon as it's light out) and what portion, so that there isn't any left when the masked marauders show up at night. The last time I saw one, it was up the tree in my front yard, my friends' Chow-chow had treed it over-night and was patiently awaiting its decent.

**September** continued from previous page

Not long ago I was moving the heavy rubber mats out of the barn in order to clean them for the horses, and didn't realize until said mat was moved that we had moles. I found a very flat one under the mat, having been stepped on by one of the horses. I was shocked to see that, however, as the moles are eating the earthworms and Jerusalem crickets that seem to plague my barn, I'm happy to have them as my helpers.

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We still have big dogs to keep out the marauders, but I will not use chemicals (other than the gopher-bombs in the grass) or netting anymore. As for the insect-pest variety, Marsha Waite said it best in the insect class she taught way back in 2012, "the best use of a shop-vac is to suck up squash-beetles and their nymphs!" Make certain to put a knee-high stocking in the tubing between the hose and the tip; this keeps the bug guts out of your vacuum and when you take out the knee-high, tie it in a knot and toss it. I love that trick!

Whatever you do, with whatever pests you have, remember to keep your wits about you, keep a sense of humor, and don't forget: we've invaded their home! Find a way to coexist, somehow...and happy gardening! ♦

*The first precept the Buddha gave was, Do not kill, do not take life. Yet my gardener's hands are stained with the bright blood of thousands of expired pests. I can set up an altar in the fields, offer incense and apologize, but when I turn around and see the white cabbage moth floating over the blue-green broccoli beds just behind my atonement altar, I strike.*

—Wendy Johnson, *Gardening at Dragons Gate*



## FROM GARDEN TO KITCHEN

by **Fred Gebhart, MFP**

Not sure what to do all those tomatoes that are finally turning red, luscious, and ready to eat? Master Food Preservers can help.

Join Jackson County Master Food preservers on Thursday, Sept. 14 for the annual tomato class at the Extension from 6–9pm. If you can't eat your tomatoes fresh, turn them into salsa or sauce. Freeze tomatoes, dehydrate them, can them, turn them into one-pot meals. And if you skin tomatoes before processing, you can even transform the skins into tomato powder to add an intense blast of late summer goodness to any dish or thicken sauces, soups, and stews for months to come.

Tomatoes are just the beginning. MFP offers a second course this month on dehydrating summer fruit and produce. Turn tomatoes into tomato powder, fruit into chewy fruit snacks or luscious fruit leather, and vegetables into tasty treats to brighten your cooking well into 2018. But only if you can resist eating them still warm from the dehydrator!

Both classes include recipes, complete instructions, safe food handling tips, and samples. ♦

### September 14 — Tomatoes

6–9pm

569 Hanley Rd., Central Point

Cost: \$10

### September 28 — Dehydration

6–9pm

569 Hanley Rd., Central Point

Cost: \$10



*Be you in the park about midnight at Herne's Oak, and you shall see wonders.*

— William Shakespeare "The Merry Wives of Windsor," 1597

## SHAKESPEARE GARDEN TOUR

by Rhonda Nowak, Master Gardener 2011

Stories and gardening tips will flourish at the Shakespeare garden tour

*Be you in the park about midnight at Herne's Oak, and you shall see wonders.*

— William Shakespeare "The Merry Wives of Windsor," 1597

Every year Jerry and I enjoy watching a performance at the Oregon Shakespeare Festival in Ashland, and this month I'm looking forward to experiencing one of the bard's comedies called "The Merry Wives of Windsor" (MWW). Shakespeare wrote this play about the same time that he finally gave up his bachelor lifestyle in London and went home to his family in Stratford-upon-Avon, where he bought his first house, New Place, and settled down to life as a suburban Renaissance gentleman.

From a gardener's perspective, "The Merry Wives of Windsor" is interesting in that Shakespeare mentions 20 different plants in the play, perhaps inspired by his own gardens and orchard at New Place to include a variety of specific fruits and vegetables: cabbage, carrots, peppers, potatoes, "pumpions," turnips, apples, figs, pears and plums, along with several others.

However, it's the oak tree that plays a significant part in the comedy; in fact, the English oak tree (*Quercus robur*) is one of the most frequently mentioned plants in all of Shakespeare's 39 plays and sonnets, second only to the rose. In MWW, the not-so-merry wives lure Sir John Falstaff to legendary Herne's Oak in Windsor Forest, where Falstaff gets his comeuppance for planning to seduce the wives and steal their husbands' money. According to one of the wives:



Photo: © Karen Finnegan / Pete Livers

*There is an old tale goes that Herne the Hunter,  
Sometime a keeper here in Windsor Forest,  
Doth all the wintertime at still midnight  
Walk round about an Oak, with great ragged horns.*

In other Shakespeare plays, oak trees symbolize strength and endurance; indeed, Herne the Hunter signifies male masculinity. But in MWW, the bard uses the legend of Herne's Oak to spoof small-town ghost stories and superstitious townsfolk.

Members of Shakespeare's Elizabethan audience would have known several myths surrounding oak trees. For example, they would have known that oaks were sacred to Zeus, Greek god of the sky and thunder, and that oaks were home to the mythological tree nymphs called hamadryads. They would have known that pagan and early Christian ceremonies were held in oak groves because the trees were thought to provide an opening to greater wisdom.

Shakespeare playgoers would also be familiar with the old English custom of wearing an oak leaf or "oak apple" (gall) to celebrate the fertility of springtime. They would have been able to recite the old English rhyme to predict summer rainfall by observing whether the oak tree or the ash tree leafed out first:

*If the Oak's before the Ash, then you'll only get a splash;  
If the Ash before the Oak, then you may expect a soak.*

**Shakespeare** continued from previous page

In addition to these stories, Shakespeare's audience would have recognized the healing properties of oak bark, leaves and acorns, which at the time were commonly gathered to make antiseptics and ointments for reducing inflammation and fever. In fact, modern science has verified that oak tannins strengthen body tissue and blood vessels by binding with proteins and creating a barrier that resists bacterial infections.

Southern Oregon's white oak (*Quercus garryana*) is a cousin to Shakespeare's English oak trees. Our native oaks can live up to 400 years or more, but their numbers have dwindled significantly in recent years from land development and disease. However, white oak habitats support a diversity of native plants and animals, so steward-minded landowners are conserving oak trees on their property. The Klamath Bird Observatory in Ashland and its partner organizations provide guidelines to private landowners in their 2014 publication, "Restoring Oak Habitats in Southern Oregon and Northern California."

If you have oak trees on your property, the OSU Extension Service offers suggestions to care for them. Be aware that oaks have shallow root systems that are easily damaged by construction and understory plantings. Be particularly careful not to compact the soil around the tree's root zone, which extends 1½ times wider than the area between the tree trunk and drip line (where rain falls from the tree canopy). Mulching the root zone provides protection. Young oaks need watering every two weeks for the first growing season but, once established, white oak trees need dry soil. Oak saplings are more shade-

tolerant than sun-loving adult oaks, and oak trees need plenty of room for their canopy to spread.

Some say landscape oaks benefit from a springtime application of slow-release, high-nitrogen fertilizer; others say not to fertilize oak trees unless the foliage becomes discolored or the tree is otherwise showing signs of stress. Heavy end limbs should be pruned back to avoid the risk of snapping from heavy winds and snow during winter; otherwise, prune oaks only to remove damaged branches or to adjust the structure of the tree. The best time to prune is during the dormant season; avoid pruning in summer when insects are most likely to transmit fungal diseases.

It's not necessary to remove moss or lichen growing on oak trees; neither are the commonly found "oak apples" or galls damaging to the tree. The galls are actually cocoons made by the larvae of harmless gall wasps. On the other hand, mistletoe should be removed from oak tree branches because this parasitic plant competes for moisture and nutrients.

Following the popularity of "The Merry Wives of Windsor," there was much controversy about where the "real" Herne's Oak tree was located. Most authorities believe the oak stood in Home Park, Windsor until it was blown down by heavy winds in 1863. Queen Victoria commissioned another oak tree to be planted in the same spot, but it was felled again by wind in 1906. Superstitious folks might say these were vengeful acts by Herne the Hunter.

If you enjoy stories about plants featured in Shakespeare's plays, plus

information about how to care for similar plants in your garden and landscape, then join me for the "Flowers of Shakespeare" garden tour from 10–11:30am on Saturday, September 16 at the Southern Oregon Research and Extension Center, 569 Hanley Road in Central Point. Cost of the tour is \$10 if registered at least 24 hours in advance, and \$15 the day of the tour. Master Gardeners eligible for discount on the price of the garden tour. Pre-register and pay by calling 541-776-7371 or online at <http://bit.ly/JacksonMG2017> ❖



## Your Calendar

### Saturday, September 9

Seasonal Maintenance: Fall into Place  
12:30–3:00pm

This Seasons Color — Learn what to plant, how to deadhead, and what seasonal maintenance should occur in the Fall. 4-part series

### Saturday, September 16

Guided Garden Tour:  
Flowers of Shakespeare  
10:00–11:30am

Rhonda Nowak, MG

Tours would include historical facts and stories about particular plants, famous literary references, as well as practical tips for growing

### Saturday, September 30

Fall Cultivation Techniques (3 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 cultivate the soil without tilling for fall cover crops.

### More info online

[www.JacksonCountyMGA.org/Calendar](http://www.JacksonCountyMGA.org/Calendar)



## GARDENING GOURMET — PLUMMY GOOD

by Syd Brown, Master Gardener 2000

Once again as summer slides from its summit across the calendar page of September, we may still find sweetness in this closing scene. Lifting from the last act, laden branches reveal those reverent fruits we wait for as that of autumn's more restful pace.

While peaches near their postlude of production, there are yet other offerings of late summer still lingering along branch tips tempting us to pluck their alluring aborigine orbs. Such a wonder are those proffered pendants *Prunus*.

So hardy are those European prune plums that it's not unusual to sight some craggy-old relict-derelict tree along the roadside still thriving amidst its lichen-laden trunk. Somehow those stolen fruits seem even sweeter as their juice-laden golden-flesh dribbles down throats and chins along with a late afternoon autumnal sun setting behind western hillsides.

Belonging to the *Prunus* genus, along with peaches, nectarines and almonds, they're considered "drupes" for their containing seeds surrounded by hard-stone pits. Long after the Asian varieties have been happily consumed, it's the European prune plum that's so coveted for filling our empty pails and pockets with its pendant-fruit prizes.

Although there are over 2,000 varieties of existing plums, (with over 100 in the US), there's nothing sweeter than those latent prune plums. Despite their receiving a bum rap of being associated with wrinkles, old age and sluggish gastrointestinal tracts, that couldn't be further from the truth of their true offerings.

Prune plums aren't only so deliciously wonderful but highly nutritious (they're of course loaded with fiber as well iron, antioxidants and vitamin C to mention just some of their benefits), but they're simply fun to eat. If they're organic they can be plucked and popped right in your anxiously awaiting mouth.

Although the eldest relict specimen you may discover may well be 100 years old, these hardy European-type of plum is thought to have been discovered around 2,000 years ago near the Caspian Sea. In ancient Roman times, over 300 varieties of European plums existed with many making their way across the Atlantic Ocean to the US with the first pilgrims in the 17th century.

Even with their overall abundant ripening, this plum keeps on giving as its dried flesh may be delightfully

consumed throughout the winter months for baking, poaching and pureeing for adding natural flavor, sweetness and nutritional boosting to many recipes.

Some plummily-pruned phrases and proverbs...

*Plum: a highly desirable attainment, accomplishment, or acquisition, typically a job. Meaning "something desirable" is first recorded in 1780, probably in reference to the sugar-rich bits of a plum pudding, etc.*

*Prune: a dull, uninteresting or foolish person; an unpleasant or disagreeable person. Slang meaning is from 1895. "He won't last long. He's a prune."*

*Receive a plum, return a peach (Vietnamese Proverb)*

*If heaven lets fall a plum, open your mouth (Chinese Proverb)*



## Plummily Pizza

### Whole grain crust

Note: can be made with gluten free flour but will not be the same texture

1 cup white whole wheat flour

½ cup bread flour

½ cup almond flour

1 package yeast

½ teaspoon sea salt

2 teaspoons organic unrefined sugar (like sucanat)

¾ cup of hot water (120° F)

1 tablespoon extra-virgin olive oil

1 teaspoon freshly finely minced rosemary

Combine flours, yeast, salt and sugar in food processor and pulse until combined. Combine oil with hot water and slowly add to flour mix while processor is running. Mix until soft ball of dough forms about one minute. Dough should be soft but not sticky. Add a bit more almond flour if needed. Remove to a bowl, cover and let rise while preparing topping.

### Plum topping

About 10 ripe prune plums, washed and halved lengthwise

1 tablespoon extra-virgin olive oil

1 tablespoon honey

4 oz of goat cheese, crumbled

1 cup shredded Italian blend cheese (Quattro Formaggio is very tasty)

1 1/2 cups arugula

½ cup toasted walnuts, coarsely chopped

1 tablespoon honey

2 teaspoon extra-virgin olive oil

2 tablespoons very good Balsamic vinegar

Heat olive oil and honey in sauté pan over medium high heat until hot. Brown cut side of plums in oil for about 1 minute then remove to plate. Shape pizza dough on large pan (13-15") forming thin crust. Top with arugula, plums (cut side up), goat cheese, Italian blend cheese, and walnuts. Mix together the honey, olive oil and Balsamic vinegar then drizzle over pizza. Bake in a preheated 500° oven for about 15 minutes until bottom of dough is golden. Remove from oven, cut in wedges and serve immediately or at room temperature. Makes about 8-12 slices depending on how wide one cuts them.

## winter dreams summer gardens

### 2017 GARDENING SYMPOSIUM

Saturday  
Nov 4  
9-4:30

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Master Gardeners

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## FROM THE EDITOR

by **Cindy Williams**, Master Gardener 2014

**H**ave you noticed that when you plant a tree, it takes a year or two for its root system to become established? Only when this happens does it start growing in earnest. A plant must grow down before it can grow up.

Many of you have been educators and understand that teaching can be hard and repetitive work. The JCMGA Children's Summer Gardening experience instills the process of planting seeds, watering, weeding, working together and using the harvest to prepare a meal.

According to Roberta Heinz, "This has been a great Children's Garden year. Attendance is way up with our absentees being comprised mostly of vacationing or summer camp children. Children who miss their regular session have been coming to the other session so they don't miss anything. Counting this year's children (64) plus the waiting list for next year (46) we will have no problem filling all of the slots for the classes. We will have to be very active filling the slots for our volunteers to help with the classes because that is the number that determines how many of the 100 children will be able to participate next year. We are continuing to work on new, exciting and innovative programs for the children.

So like the tree, only when our students have intellectually grown down can they grow up understanding the value of a garden. Thankfully we have Roberta Heinz and her crew of many to teach our youth. Our future! ♦



*Above: Lee Finney, Master Gardener 2010, teaches the children about the Monarch butterfly release the children do each year. Below: Children harvesting vegetables for the pizza party.*





## BOARD OF DIRECTORS MEETING, AUGUST 4, 2017

by **Cindy Tilley Case**, Master Gardener 2015

### IMGA

JCMGA members who attended this year's International Master Gardener Association (IMGA) event in Portland gave brief reports on the workshops they attended. The first night in Portland was spent at a reception which allowed Master Gardeners from all over the United States to informally meet-and-greet members from other parts of the country.

President Hassen shared what she learned at a Red Pig Tool seminar. She thought the seminar was extremely informative with ideas such as having several tools-in-one. Another workshop President Hassen thoroughly enjoyed was called Fifty Shades of Blue which was presented by a Master Gardener Coordinator from Flagstaff Arizona.

Jane Moyer spoke about a workshop she attended which was done by a landscape architect from Washington D.C. She said the architect presented an entirely new way of looking at landscape design by focusing in on tall, medium and ground-level plants, and soil and water saving techniques. Jane said she left the workshop feeling inspired, then joked she was tempted to re-do her entire yard based on this interesting method.

Michael Riding attended a workshop where a botanist presented how mid-size plants like to be in groups or planted singly. He spoke about weed less techniques like using newspaper or landscaping paper and adding mulch on top. The botanist presenter reminded attendees to add new mulch every Fall and to add compost on top, just like the way it happens naturally in the forest. Another workshop Michael attended was presented by Dan Hinkley. Michael



felt the information in this meeting was to a very high standard, so he attended a second presentation by the same presenter only to learn it was mostly a repeat of the first workshop with about 40% of the information being new in the latter presentation.

JCMGA member, Yvonne Freid also attended the event and gave the highest bid for a driftwood and succulents bicycle design. The JCMGA contingency truly enjoyed watching Yvonne win the beautiful and highly creative bicycle.

The next IMGA convention will be held in Pittsburg in 2019, so mark your calendars now.

### JCMGA Annual Picnic

Regina Boykins said volunteers will be meeting August 9th, to plan for the annual JCMGA Picnic on August 26th. On the menu will be a choice of grass-fed beef or veggie burgers. Regina said Master Gardener attendees with last names starting with A – K would bring main side dishes and those names starting with L – Z would bring desserts. Rhianna added there will be a team assembled for another Garden Taste Off and several JCMGA volunteers will be recognized for their work at the picnic.

### JCMGA Nominations

A notice will go out to the JCMGA membership for nominations for our annual election. A meeting will be held to discuss candidates, and nominations will close on September 15th.

**Next Meeting:** September 8th, 2017

Respectfully submitted,  
Cindy Tilley Case  
Recording Secretary  
Master Gardener 2015



# Beet Box

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*HALF THE INTEREST of a garden is the constant exercise of the imagination. You are always living three, or indeed six, months hence. I believe that people entirely devoid of imagination never can be really good gardeners. To be content with the present, and not striving about the future, is fatal.*

— Alice Morse Earle, 1897



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