

November 2017

Garden Beet

Jackson County Master Gardener™ Association

CELEBRATION TIME

by Kate Hassen, *President Master Gardener 2013*



▲
Signature orange Master Gardener badges await presentation to the graduating class of 2017.

Hello November. I love this month of shorter days and longer nights, of colder temperatures and warm evenings by the fireplace, of hot chocolate and foggy mornings, of garden memories and future dreams.

On October 7th we celebrated our 2017 Jackson County Master Gardener Graduation and Awards Banquet. Just in case you were unable to attend, here are the award winners for this year:

The OMGA Jackson County Master Gardener of the Year was given to Cindy Williams for her amazing contributions as our Marketing and Publicity chair. She and her daughter, Melissa Williams, worked with a web designer, Laurel Briggs, to create our beautiful new website. Please visit it at jacksoncountymga.org. Cindy also manages all the communication for

JCMGA through Mail Chimp and all publicity for JCMGA events. Although Cindy is the last person to toot her own horn, I will gladly do it for her. Congratulations, for many jobs done well!



The JCMGA Behind the Scenes Award went to Barbara Davidson in recognition of representing our Association at the OMGA quarterly meetings for six years.

Continued on page 2

**In November, the trees
are standing all sticks
and bones. Without their
leaves, how lovely they
are, spreading their arms
like dancers. They know
it is time to be still.**

—Cynthia Rylant



CELEBRATION

by Kate Hassen, continued from front cover...

Barbara manages the Book Garden at the Spring Garden Fair, has served as the chair of the Social committee and on a myriad of other behind the scenes committees over the years. Thank you, Barbara, for your service.

The *Class of 2017 Service Award* was presented to fourteen students this year. Each student was nominated by multiple committee chairs for their outstanding service. Hats off to all!

Kathy Apple
Rod Bumgardner
Margaret Clark
Jo Daane
Karen Finnegan
Teri House
Rod Kolkow
Pete Livers
Heidi Martins
Erik McFarland
Erica Rische-Baird
Jo Terrell
Juliette Van Weeghel

The *OMGA 20-year Award* was given in absentia to:

Bob Law
Jim Scannell
Diane Seitz

The *JCMGA Golden Award* recipients:
Golden Guide Award — Regina Boykins for her work in revising and reprinting the Month to Month Garden Guide.

Golden Ledger Award — Annette Carter for her work as JCMGA Treasurer.

Golden Patch Award — Roberta Heinz for her work in the Children's Garden.

Golden Bug Award — Katy Mallams for her work in the Plant Clinic.

Golden Garden Award — Barbara Turner and Mona Rausch for their work in the entry garden.

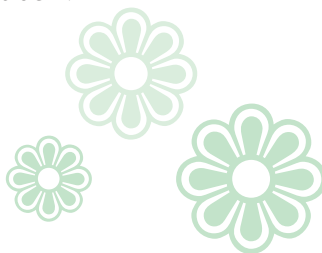
Golden Greenhouse Award — Jodi Willis for her work as chair of the Greenhouse committee.

Two non-members were given awards for their contributions to our Association: Steve Gies for designing and building benches and signs for the gardens. And, Steve Hassen for designing and organizing the crew to build the tables in the new greenhouse. We will be enjoying the fruits of their labor for years to come. Thanks, guys.

The Master Food Preservers once again prepared a delicious meal for all those who attend this year's celebration. I would be remiss if I did not add my sincere appreciation to those who cooked and served it. I love a good potato bar!

And, last but not never least, I want to give a big shout out to the team who planned and prepared for the evening, Jane Moyer, Sherri Morgan, Pam Hillers, Sandy Hammond, and Cindy Tilley-Case. It is their work behind the scenes that made an enjoyable evening for everyone.

So, as the month of November leads us into winter holidays and dreams of a new year, I thank all of you for your contributions to Jackson County Master Gardener Association. For it is each and every one of you who work to make the memories and to make our dreams come true. ♦



Top: Regina Boykins and Jane Moyer
Middle: Larry Clauson receives his Master Gardener badge from Kari Gies.
Bottom: Juliette Van Weeghel

CELEBRATION

continued from previous page...



Top: Aryn Duncan and Diane Liguori
Middle: Kate Hassen and Marsha Waite
Bottom: Jane Moyer and Jody Willis

THE BEST GARDENING SYMPOSIUM EVER



winter dreams *summer gardens*



SATURDAY, NOVEMBER 4, 2017
9:00 am to 4:30 pm

Registration Fee (includes lunch) \$45
Free Parking

RCC/SOU Higher Education Center
101 S Bartlett Street, Medford, Oregon

This 19th annual event will include more than 35 classes covering topics such as soil composition and health; building and maintaining raised beds; setting up a Monarch Way Station; and much, much more.

For registration and payment information plus full class descriptions and schedule:
www.jacksoncountymga.org

Student Discounts and Scholarships Available

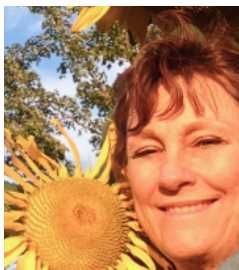






Time to stock up!

Bulb Sale Available to Winter Dreams/
Summer Gardens Attendees, November 4.
Sale of bulbs will benefit our School
Grant Program.



THINGS TO DO IN THE GARDEN

by Julie Engleson, Master Gardener 2012



Its that time of year again... As I look around the yard, the neighborhood, and over the valley, I really enjoy seeing all the beautiful colors. I think we have a tendency to forget just how beautiful the seasonal changes are here. Recently, I took my two grandchildren to Lithia Park to play, and the colors along the creek were phenomenal! (We, of course had to collect some of those leaves to take home.) Yesterday I took my grandson on a hike on Upper Table Rock. The weather was perfect and again, spectacular colors everywhere! The hike was exhausting but the benefits were multiple. We got the red-tails hawks'

eye view of the valley in its cloak of many colors. We got some important exercise as well as some catch-up conversation. The woodpeckers were out in full force, and hearing them chatter on the way up the mountain was lovely.

Yes, I am grateful I live here in this lovely place, the Rogue Valley where each season is demonstrated without being too extreme. I am grateful I work to improve the soil in my garden, that within a couple of years will grow anything! I am grateful for the "rest" we all get for a month or so, before we will start it up all over again. And I am REALLY grateful to pass on this information, this seasonal knowledge to the next generation. It's like finally sharing your biggest secret: how to grow things in your own backyard. I hope you too will pass the knowledge you've gained through the Master Gardener classes on to others. We really do live in a special place, with a special group of people helping us learn so much more about growing in the Rogue Valley. I hope you'll be attending the Winter Dreams—Summer Gardens Symposium. What a great time to learn more, meet great people and become re-excited about the whole gardening process. Invite your neighbors and friends; let's pack the house!

Have a lovely, festive Thanksgiving Season! ♦





IN THE GARDEN

by Maxine Cass, Master Gardener 2015



October segments concentrated on Fall gardening. Sherri Morgan talked about Soil and Fall Garden Must Haves. Erin Krenzer made How to Grow Mushrooms viewer friendly, while Ronnie Budge detailed Planting Garlic in Fall for spring harvesting. Bonni Criswell debuted on "In the Garden" to preview her class on Deer Resistant and Still Beautiful. And, Sandy insured that Anna's hummingbirds can be overwintered successfully.

The 2017 season paralleled events, weather, and gardening in the Rogue Valley and beyond. Sixteen speakers braved rain, cold, heat, smoke, winds, equipment failure, screeching birds, and a mourning dove pair raising two sets of young ones within cooing distance of the microphone.

"In the Garden" co-chairs, Linda Holder, Maxine Cass, and Sandy Hammond, would like to thank our fabulous, awesome and amazing speakers: Ronnie Budge, Maxine Cass, De Davis-Guy, Erin Krenzer, Kristina Lefever, Robin McKenzie, Sherri Morgan, Jane Moyer, Laurin Parker, Teresa Reavis, Rhianna Simes, and Kenda Swartz (all appeared on air several times each). Kari Gies returned to ITG for Cool Season Gardening in July. Newcomers Bonni Criswell and Rhonda Nowak rounded out the 2017 speaker team.



Top: Sherrill Morgan talks about the importance of microorganisms in the soil and keeping them happy.

Bottom: "In the Garden" co-chairs, Linda Holder, Sandy Hammond, and Maxine Cass.

Last Friday, "In the Garden" wrapped up eight and one-half months of twice-weekly garden education for 50,000 viewer households on KDRV-TV, Channel 12 Newswatch Midday. Sandy Hammond's Useful Garden Tips capped an impressive 64 presentations in 2017.

Lastly, we have appreciated the warm comments from Master Gardeners who have seen us on the air. KDRV has 2017 ITG programs online on its Community menu. Watch them anytime, and please be sure to join us next year—In the Garden! ❖



UPCOMING EVENT

Learning Opportunity

OSU Extension



Land Steward



Mycorrhizas

How Root Fungi Can Help Plants

Date:
November 8, 2017, Wed.

Time:
6:00 PM to 8:00 PM

Location:
OSU Extension Auditorium
569 Hanley Rd.
Central Point, Oregon

To Register:
<http://bit.ly/LandStewardClasses>

Or call: 541-776-7371

Register Deadline: Day of Class

Charge: \$15.00 (Couples \$25;
\$5 discount to OSU volunteers
with badge)

For details, click on the [calendar link](#):

<http://calendar.oregonstate.edu/advanced/month/extension/>

For information contact:
Rachel.werling@oregonstate.edu



Discover the Implications of the Wood Wide Web

Learn about the types of mycorrhizal fungi and their benefits to plants and ecosystems. Did you know that mycorrhizal fungi can play an important role in soil structure and seedling survival? We'll talk about which plants associate with mycorrhizal fungi, why fungal diversity is important, and which plants may share fungi in a "Wood Wide Web." We will also discuss when commercial mycorrhizal inoculum is likely to be beneficial, and when it is not necessary.



Ann Rasmussen earned her PhD in Biology from the University of Mississippi for her research on mycorrhizal community response to restoration. She is currently the Plant Pathology Faculty Research Assistant at SOREC.

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Students learn no till gardening methods in Scott Goode's class earlier this summer.





UPCOMING EVENT

Southern Oregon Research & Extension Center

Pear-a-Palooza

A Volunteer Appreciation Event



- Learning Stations
- Games & Contests
- Refreshments
- Pear Tasting
- Pear Parings
- Door Prizes

Save the Date

Thursday, November 9, 2017 5pm–7pm

Please RSVP

Call Sheila or Jackie at 541-776-7371

Location

Extension Auditorium
569 Hanley Road, Central Point, Oregon 97502

Admission

Free

Accommodations for disabilities may be made by contacting
541-776-7371 or lana.hosking@oregonstate.edu



Oregon State University
Southern Oregon Research
and Extension Center



Master Food Preservers





GARDENING GOURMET — A CURRANT EVENT

by Syd Brown, Master Gardener 2000

It seems July 4th has nothing over that of autumn's annual fireworks-finale of the year including that of the radiant currant. With fiery foliage flaming fence line or forest floor, lingering pearl-sized berries bedeck delicate branches like brilliant jewels.

While coming across the occasional wild currant bush in higher woodland elevations, we're more likely to glimpse free-standing garden shrubs offering us their opulent leaves. Fortunate observers may find those flaunting their foliage upon espaliered fans, their clustered fruits for all to observe.

Did you know currants are amidst some 150 known species of flowering plants in the Ribes genus that grow throughout temperate regions of the northern hemisphere? No, they're not related to the dried "Zante" currant (they're actually a type of small grape cultivar dried for using in baking and other such treats) found in markets.

Currant plants aren't only ornamentally attractive to have in your garden scapes but grow very well here. They're also delightfully deer-resistant so you can actually sample fruits not as readily consumed by such uninvited grazing guests.

Although small, currant berries pack lots of punch in many ways; they excel nutritionally containing more vitamin C, phosphorous and potassium than any other fruits. Second only to elderberries with protein and iron, they're also lower in fat than any other fruits except nectarines.

Currants come in a variety of colors including red, pink, white and black. Reds and pinks are usually very tart lending themselves readily to beautiful

jams and sparkling jellies. However, the pure whites are sweet enough to swallow right off the bush.

As for black currants, *Ribes nigrum*, they're highly esteemed for the aromatics of their fruits and scented foliage (when rubbed). However, despite their alluring fragrance, these very astringent fruits are only suitable for culinary usage.

"Currant plants aren't only ornamentally attractive to have in your garden scapes but grow very well here."

So how have we come to believe Zante currants are real currants instead of their truly being small raisins? Since the early 1900's currant plants suffered the bad rap of being charged with hosting the culprit disease, white pine blister rust. Thriving without harm within its host, it's passed to surrounding white or other 5-needled pines in the vicinity. After losing many pines in the US to this disease, cultivation of the true currant was outlawed nation-wide.

After Greece started exporting a small variety of dried grape, it was thought the name "Corinth" mistaken for currant hence "Zante Currant" was born. With this mistaken identity, dried Zante currants replaced the true currants that were no longer available. Not to fret though, as true dried

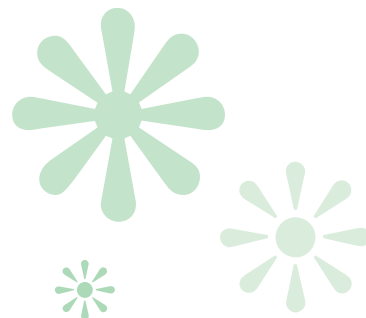
currants, labeled as "black currants", are available at some markets if you want the real thing.

Fortunately us Oregonians, our state isn't currently on the list of those banning currant plant propagation. And what a blessing that is considering how these attractive 3'-5' bushes can add such glistening clusters of jeweled fruits with their tart-sweet flavors as well they'll grow in sun or part shade and even pots.

Whatever is the size of your garden or where you are, you can likely cultivate these lovely plants. So get out soon and enjoy their fall foliage and fresh fruits. They'll surely sass up a sauce for pork roast, add jazz to jams and jellies, create colossal cordials, sweeten your favorite holiday baked goods, ice cream, and secure a smile on your face.

Purchasing Dried Black Currants

When purchasing dried currants, either look at the package label ingredients or ask a store clerk if they're true black currants or Zante "currant" raisins. True black's nutritional levels will be way higher than Zante currants. ♦



Spiced Currant-Pumpkin Muffins

Ingredients

2 ½ cups white whole-wheat flour (or gluten free) with ½ max that can be substituted with another kind of whole grain flour like teff, almond meal, spelt, and so forth preferred alternate flours

2/3 cup thick rolled oats (not quick cooking type)

½ cup organic raw sugar

1 tablespoon baking powder

¼ teaspoon salt

1 teaspoon ground cinnamon

½ teaspoon ground cardamom

½ teaspoon ground nutmeg

¼ teaspoon ground cloves

1 teaspoon ground ginger

1 cup cooked mashed pumpkin

1 cup vanilla Greek yogurt

¼ cup fresh organic lemon juice and zest from one lemon

2 tablespoons grated fresh ginger root

½ cup milk (cow, soy, almond or other preferred)

2 tablespoons extra virgin olive oil

2 cups fresh currants red or white or 1 cup dried black currants (not Zante)

½ cup chopped toasted walnuts, almonds or pecans or a mixture (optional)

1/4 cup coarse raw sugar

Instructions

Preheat oven to 400°

Oil or spray with pan release one 12 or two 6 count muffin pans

In a large bowl combine all the dry ingredients (flour through ground ginger) and stir to mix together. Stir together yogurt, lemon juice, zest, ginger root, milk and olive oil. Pour liquid over dry mix along with currants and nuts if using. Gently fold batter just until mixed. If too dry add a ¼ cup more milk. Spoon batter in to muffin cups and sprinkle tops with coarse sugar. Bake in preheated oven for about 18-20 minutes until raised and lightly golden and a toothpick comes out clean when inserted in muffin. Cool about 15 minutes then remove from pan. Makes 12 muffins.



PEGGY'S PROPAGATION

by Peggy Corum, Master Gardener 1989

Every day is a grand day when we all get together and work in the Extension gardens. This year's Propagation Garden team is an incredible group! I encourage all our veteran and new members to come by on our Wednesday work days and become acquainted. In the summer season our hours are 8:00 or 9:00 to noon, but now that fall is upon us, 10:00 to 2:00 feels better. Do come by any time you're in the neighborhood and meet our crew. This past year we have had willing workers: Maxine Cass, Rebecca Jurta, Teri House, Aryn Duncan, Rebecca Cohn, Ed Hansen and a large cog in our wheel, Rod Kollow. (It is said that due to his work ethic, his ability to be everywhere at once, and his willingness to help all in need, other gardens are claiming Rod also.)

Recently we have been rejoined by Barbara Steely, an ex-apprentice. She is a hospice volunteer and has suggested that we propagate vintage shrubs from their new residence (Southern Oregon Friends of Hospice has recently purchased the Holmes Mansion on Modoc Avenue in Medford.) I'm currently lusting for a clone of their beautiful pink Kalmia, also known as Mountain Laurel. Wish us propagating successes!

We've had a lot of plants moving out of our propagation area, but that's good news as it keeps pushing us to propagate new little treasures. Have you noticed our low prices? Right now, most plants are \$5.00 each. Strike while the buys are hot! ♦



FROM THE EDITOR

by *Cindy Williams, Master Gardener 2014*



▲
*Largest ball of twine,
Cawker, Kansas.*

Many of you know that I sold my home and right now I'm on the road in an RV. When you own land, it must be taken care of and when you live on the river that land has unique challenges that must be addressed yearly. Which means you must make sure your plants are healthy, robust and grasses planted seasonally. This lifestyle at times can be a 24/7 job. So, to be on the road not having to mow, plant or water gives me a sense of freedom I haven't had for six years. Those of you that even have small yards understand this feeling of freedom.

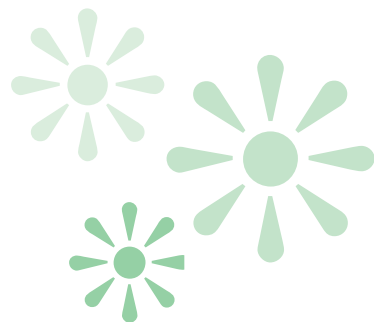
I love the responsibilities given to me by the Master Gardener Board and the opportunity I have been given to learn new things is unbelievably

rewarding. The really rewarding aspect of my job is dealing with such gifted Gardeners. Not only for their gardening talent but their expertise in writing, art, photography, graphic design, bookkeeping, organizational skills, and for some, the ability to get people to do almost anything without it seeming to be work. Such talent.

Whether you realize it or not, we are a growing community. Our voices and good deeds are seen and heard all over the Rogue Valley. JCMGA is known for being well run and we are respected for our dedication to getting a job done and the vast number of volunteer hours we accumulate.

So, my friends, be proud of being a Master Gardener because we are a great organization. Remember to share with your friends, family and acquaintances that new classes begin in two months. Let them know, drag them in or give them the gift of love for Christmas—The Master Gardener Class for 2018.

On the Road Again...Next stop Memphis, Tennessee. ♦





BOARD OF DIRECTORS MEETING, OCTOBER 6TH, 2017

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



Greenhouse

Jody Willis (class of 2003), was happy to report we received our permits for our new greenhouse. Jody said this is the final step to finishing our greenhouse project which has been ongoing for three years. Several Master Gardener volunteers worked tirelessly during that time to make sure our greenhouse project was completed. The entire Board gave a big cheer and a boisterous round of applause for a job well done.

Unfinished Business

President Hassen said because there is a vacancy in our President-Elect position, our association bylaws state the Board of Directors needs to nominate a former Master Gardener President to fill the position for 2018. Discussions with the Nominations Committee resulted in Kate Hassen being asked to stay in the role as our president. Thankfully, Kate has graciously agreed to continue as JCMGA's president. A vote was made and the Board unanimously chose Kate Hassen to lead us through 2018.

JCMGA Elections

President Hassen reported JCMGA's election ballots would be handed out to those attending the 2017 Graduation on October 7th. Pam Hillers, JCMGA's Membership Secretary will hand them out personally as students come in to the graduation venue. A ballot box will be available to return ballots during the graduation dinner and ceremony. President Hassen added ballots for all other Master Gardeners will go out in regular mail delivery. She said ballots must be returned by November 7th, at which time designated Board Officers will tally the ballots. Newly-elected candidates will be announced at JCMGA's November 10th Board of Directors meeting.

Organizational Committee

Kari Gies gave an excellent presentation to the Board which defined how our newly-drafted Working Groups Organizational Chart will help facilitate a clearer understanding of roles, responsibilities and related information within JCMGA.

Voting Online

Pam Hillers, JCMGA Membership Secretary said we should think about voting by e-mail this coming year. She added, Master Gardeners should vote online in the future, but it might require a minor change to our bylaws. The Board discussed if it was a secure way to vote, and Pam said because Master Gardeners must use a password to access our website it would be safe. A motion was made to move toward online voting for 2019.

Spring Garden Fair Booth Rates

Linda Holder told the Board our booth rates for the Spring Garden Fair (SGF) have been the same for several years because we wanted to keep them reasonable. She added, the SGF Co-Chairs felt we need to make a low, incremental raise for our booth spaces. The Board voted to raise our fees for SGF 2018.

Next Meeting

November 10th, 2017

Respectfully submitted,
Cindy Tilley Case
Recording Secretary



Beet Box

Editor Cindy Williams.....cindy@clwnet.com

Graphic Design Pete Livers and Karen Finnegan

Photography Cindy Tilly Case, Karen Finnegan, Glenn Risley,
Pete Livers, Lynn Garbert

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Your Calendar

Saturday, November 4

Winter Dreams Summer Gardens Symposium

This is a fun one-day conference full of educational classes! For more information go to www.jacksoncountymga.org. Location: HEC/ RCC More info online www.JacksonCountyMGA.org/Calendar

Thursday, November 9

Pear-a-Palooza!

5:00-7:00pm

Location: Extension Auditorium

Taste the many varieties grown at Southern Oregon Research and Extension — this is a fun event with lots of delicious pearings! See ad on page 7.

Saturday, December 16

Seasonal Maintenance: Winter Wrap Up
12:30-3:00pm

This Seasons Color

Learn how to keep your garden looking good (despite the frost), and what seasonal maintenance should occur in winter.

4-part series



JACKSON COUNTY MASTER GARDENER ASSOCIATION

Southern Oregon Research and Extension Center
569 Hanley Road, Central Point, OR 97502

Return Service Requested