November was a busy month for JCMGA

by Kate Hassen, President Master Gardener 2013

This shade loving Begonia likes the cold temperatures November is delivering.

On November 4th, many of us attended the 2017 Winter Dreams/Summer Gardens Symposium. Thank you, Sherri Morgan and the Winter Dream Working Group for planning, organizing and producing such a fun event. I always look forward to learning something new at this event. This year was no exception!

The membership drive for 2018 began in November and will continue into the new year. Please take time to renew your membership.

The election for 2018 was conducted during October and the ballot counting was on November 7. The JCGMA Board approved the following results at the November 10th Board Meeting.

And we do have a group of mighty fine new Board members. But, before I announce the new Board members, we need to pay tribute to those Board members who have given time and energy to the 2017 Board and are now leaving.

Cindy Tilley-Case served as Recording Secretary for this past year. We all owe her a resounding round of applause. She quietly took notes throughout our meetings and then spent hours writing up our minutes.

Susan Bowden worked as the Assistant Membership Secretary for 2017. She helped to manage the membership rolls and to produce the Membership Directory that we all enjoy and use.

Gayle Stets worked with our Treasurer to make a budget, make the deposits and pay the dues.

Jim Norfleet has served on the JCMGA Board for several years now. This past year he held one of the member-at-large positions but has previously been the Treasurer and Assistant Treasurer.

Sandy Hammond held another of the five member-at-large-positions. She is responsible for sales of the Garden Guide. Sandy will be staying on the Board as the Spring Garden Fair representative.

I have enjoyed serving with each of you on the 2017 Board.

As many of you know, our President Elect, from last year has resigned. I have volunteered to serve as President again this year. Michael Riding has agreed to serve as a Past President for the continued on page 3
Most of this month I’ve spent pruning my woody perennials, getting the last of the clippings onto the burn-pile. Somehow, I caught a bug, so have been indoors drinking a lot of hot tea and gazing out the window at my barren garden. At one point, I caught movement out of the corner of my eye, and upon careful inspection I saw about 100 tiny birds moving around in the garden boxes. These were small chickadees, and little brown wrens. I know there are many seeds scattered about in the push to “clean up” the garden before the rains began. I know I have lavender, parsley and golden fennel seeds everywhere. The year before, I was collecting some kale and broccoli seeds and my darling grandson scattered them in an area that now grows towering kale. It’s funny, but out of calamity and chaos, my garden has taken on its own personality and seems to invite any creature in, despite my best plans! The beauty lies in the ability to leave it alone, and let nature happen.

This is where my tea-bag “philosophy” comes in: today’s tea bag tag read, “A garden is a delight to the eye, and a solace for the soul.” (by the poet Saadi) This is so true! Here I am, sick, and looking out into my garden, unable to finish many of my pre-winter plans, and I have a little army of precious birds cleaning up for me! Watching these birds move so efficiently and with some team-work, I might add, made me think of all the lovely Master Gardeners helping out with the year-round chores in our demonstration gardens, greenhouses, and at our various public events. While it is to meet personal goals (hours, etc.) there is also the need for the ‘delight and solace’ we all desire. “Our gardens connect us to the past and commit us to the future, while anchoring us firmly in the present.” (Rodale’s “Basic Organic Gardening”)

Despite the wet and cold this month brings us, venture outside as much as possible. Look at the lovely plants bearing red berries. Enjoy this winter season by decorating with small limbs and cones from an evergreen in your neighborhood. Celebrate Winter Solstice (Dec. 21st and shortest day of the year). Spring is coming next! The days get longer on the 22nd, and it will be time soon to plan the fun for next year’s planting and harvest!
coming year. I am so grateful to him for stepping up to a position he has held before and for his support and advice.

Now for the new and returning Board members for 2018, I want to thank you in advance and welcome you all:

President Elect — Susan Koenig (2016)
Recording Secretary — Keri Couvrette (2017)
Membership Secretary — Pam Hillers (2015)
Assistant Membership Secretary — Kathy Apple (2017)
Treasurer — Annette Carter (2014)
Assistant Treasurer — Ronda Bagwell (2017)
OMGA Representative — Barbara Davidson (2004)

Members-At-Large
Kari Gies (2015)
Kristina Lefever (2016)
Sherri Morgan (2008)
Juliette Van Weeghel (2017)
Mike Wiswell (2017)

This great team of people will have an orientation on December 7th so that we can be prepared to begin a new year in January.

As we all look ahead to 2018, we will be making new goals and accomplishing new projects for Jackson County Master Gardener Association. I look forward to serving as President for another year. Thanks to all of you for your support and your contributions to our Association.
Two hundred twenty-five happy, interested gardeners attended classes at the 20th annual Winter Dreams/Summer Gardens symposium on Saturday, November 4. Ninety-six of the attendees were Master Gardeners, but the rest were members of the gardening public, come to learn. So, as planned, Jackson County Master Gardeners did indeed fulfill their mission to teach the art and science of gardening in the Rogue Valley. There was a great variety of classes, ranging from James Cassidy’s ode to soil to Ronnie Budge’s class on the easiest veggies to grow in our area. Tom Landis and Suzie Savoie brought their new publication on growing native plants from seeds. Marietta O’Byrne talked about her passion for hybridizing hellebores. Neil Bell came down from OSU to present on plant problem diagnosis. Our own Scott Goode gave us all a new appreciation for the role of fungi in the formation and health of soil. Sandy Hammond sold a bumper crop of Garden Guides. The fundraiser fall bulb sale was also popular, with Allium schubertii and Paperwhite Narcissus selling out quickly. If you weren’t able to attend, talk to someone who did, and ask them about their favorite classes. Lots of work, and many volunteer hours went into making this event successful, and great thanks are owed to all who stepped up to help.
Mistletoe a Re-evaluation

by Molly Courtney, Master Gardener 2017

Throughout this holiday season, mistletoe will be hung in the doorways of homes around the world. How much do we really know about this holiday decoration? Let us take a moment to get to know this plant, its long history and its relevance today.

There are several varieties of mistletoe and they are located all over the world. The most common variety in our historical references and cultural traditions is the European mistletoe (Viscum alba). However the most common mistletoe you will see in the United States is from the genus Phoradendron, translating from Greek to mean “tree-thief.” Wisely named, this plant and all of its mistletoe relatives are currently understood to have a parasitic relationship with the trees that they inhabit. The berries of the mistletoe are transported from tree to tree by birds, where the seed then produces a root like structure that works its way through the bark to reach the xylem and phloem, giving it access to the tree’s water and nutrients.

The understanding of mistletoe as a parasitic plant is correct only in its direct relationship to the host plant. The bigger picture of mistletoe as a part of our ecosystem is much more important. Yes, it is leaching nutrients from the trees, however it is providing a staple food for many animals that depend on it. Deer, squirrels, and birds consume all the berries, leaves and young shoots, which are a strong source of protein. The bundles of mistletoe themselves are often used in nest construction for species such as the spotted owl. These parasitic plants are potentially an indicator species the health of our forests as a habitat for wildlife. Research, from Northern Arizona University, in 2006 was able to show that dwarf mistletoe, an aerial parasitic plant, had a direct relationship to the changes in the ectomycorrhizal fungus in the soil beneath infected trees. This research shows that we may be dealing not just with a parasitic relationship between two species but a commensalism still to be explored. We are still lacking a full grasp on the extent of mistletoe’s role in the ecological community not only above ground but also below.

Our modern relationship with this plant is changing with our increased scientific understanding of the way
that it interacts with our human physiology. Mistletoe plants and berries are considered poisonous to humans however extracts derived from the mistletoe have been used to treat many ailments. Most modern research on the medicinal properties of mistletoe has been focused on the European mistletoe (V. Alba). Originally recommended as a cancer treatment by Rudolf Steiner and Ida Wegman, who saw a correlation in the way that the mistletoe grew in the branches of the trees and the way that cancer cells form in the human body. The reason that mistletoe has been researched for cancer treatments is because it produces viscotoxins, groups of small proteins that can kill cells therefore creating immune-system-stimulating activity. Various methods of mistletoe treatments are still being researched as the scientific community begins to reexamine historical herbal medicine from the eyes and perspectives of our new technology and understanding.

Mistletoe is a great example of a plant, that through its unique placement in the ecosystem, has found itself as a support structure for the natural wildlife in the forest, providing food and shelter, while at the same time is prominent in research on human health.

Mistletoe Mythology

The mythology surrounding mistletoe dates back thousands of years. The Vikings held the plant in high regard. One of the stories of Norse mythology is a tale of the trickster god Loki. In order for Loki to kill Balder, a god protected from all the dangers of the earth. Loki, crafted an arrow from the wood of the Mistletoe, a plant that lives its life suspended between the heavens and the earth and therefore does not belong to either place. However, this was a Norse resurrection myth, after three days the berries of the mistletoe were able to bring Balder back from the dead. Balder’s mother then blessed the mistletoe so that anyone who passes under it would receive a kiss and protection from harm. This is the root of our current displays of mistletoe in the home around holiday gatherings as well as the tradition of sharing a kiss. The ancient Druids believed that mistletoe was a sacred plant grown in the branches of their sacred Oak trees. Ceremoniously, they would harvest the mistletoe on the sixth day of the new moon closest to the winter solstice. The plant is harvested with great care using a golden sickle, to cut the mistletoe free, and a white linen cloth to prevent the plant from ever touching the earth. A large part of this devotion towards the mistletoe in the Druidic culture was an understanding of this sacred plant as one of great healing, the Gaelic words for mistletoe translates as “All-heal.” This all-healing plant was used for a variety of ailments, rendering poisons harmless, treating infertility, and for bringing good luck and blessings into the home.
Such a splendid orb
A crimson glee
Held on a branch
Its top a crown
Dangling from
The Christmas tree

Seldom seen in this area, it’s no wonder the crimson-crowned pomegranate, (Punica granatum), is something to behold. If that weren’t enough, its hidden juicy treasures beneath leathery skin and cream astringent pith are even more spectacular.

Within this fruitful sphere, honeycomb membranes secure rubescent arils full of tart-sweet juice worth the wait for tantalizing the taste buds. Highly esteemed since 3500 BC, this fruit has been acclaimed for medicinal uses, used to dye leather and hair, focal point of artworks, used for ink, held its own in mythological tales such as a branch keeping away snakes, a symbol of fertility, as well had many medicinal uses. Usually growing throughout the Mediterranean it was propagated in California by the 1790’s. Although prospering in warmer climates, a few varieties can survive here in the Pacific North west provided favorable conditions.

This sturdy-little draught-resistant tree is long-lived (some specimens in Europe are over 200 years old) surviving for many years. Its offering of shiny leaves, crinkled flowers and finally its fine fruits will enhance any edible landscaping (deer seem wary of such astringent samples) whether grown in the ground, put in a pot or espaliered upon a protective structure.

Whether a nifty roundish shrub or small tree (10-15 feet here) it’s leathery lance-shaped leaves, smooth gray bark and brilliant blossoms are enough to make it a most spectacular specimen tree in any garden even without fruit. From late spring through summer it’s impossible to miss explosions of single or clustered bright-fuchsia crinkled-flowers floating from stiff-angular (and often spiny) branch tips.

It’s like Christmas in July when the prominent calyx-crowned pomegranates start to develop and fill the tree with their ornamentation.

With such vivid coloring it’s no wonder this wonderful fruit was named from Medieval Latin pomum, meaning “apple” and granatum “seeded.” Also, garnet is derived from Old French grenat likely for its rich red coloring and pulp/juice. The French term grenade has given that name to its military grenade.

Shifting to autumn shades, pomegranates showcase their surrounds with neon canary-yellow leaves. While these linger for long, their prominent fruits, plucked slightly premature before cracking open, have remarkable keeping qualities. Stored similarly like apples, between 32°-41°, they’ll keep for seven months making their juices become even more flavorful.

While delicious enjoyed out of hand by scoring skin then breaking open exposing long awaited juice sacs, pomegranate arils are also very attractive garnishes for many dishes sprinkled liberally atop their surfaces. Juice can be made by pressing arils through a basket press or pressing halved fruits with an orange juicer.

Pomegranate’s tart-sweet and slightly tannic juice makes wonderful jellies, sorbets, hot and cold sauces, vinaigrettes, flavors baked goods and fruits, makes wine or syrup. Juice, including the seeds, has triple the antioxidants in red wine or green tea, fiber, minerals and folic acid to name a few benefits beyond its delicious taste.

So if that weren’t enough, sit ye down to dine with a glass of crimson-pomegranate wine.❖
**Christmas Snow Pudding**

1 pint light eggnog (can be soy or almond)

2 packages unflavored gelatin

¼ cup gold rum or 1 teaspoon rum flavoring

Dried pasteurized egg whites to make enough whites for two eggs (for Just whites it would be 2 teaspoons dried whites and ¼ cup warm water) and warm water to dissolve according to package directions

1 pint whipping cream

1/2 cup organic sugar, divided

1/8 teaspoon sea salt

1/3 cup toasted sliced almonds

Arils from half of a large pomegranate

Fresh grated nutmeg

Sprinkle gelatin over 1.2 cup of eggnog in 2 cup glass measuring cup then heat in microwave oven until hot, about 30 seconds on high, and stir until gelatin is dissolved. Add remaining nog and rum or rum flavoring stirring as it’s added then chill while preparing remaining ingredients. Whip egg whites with salt until light peaks form then whip in ¼ cup of the sugar until stiff but not dry. Whip cream with remaining ¼ cup sugar until stiff peaks form. When eggnog starts to gel fold in egg whites and half of the whipped cream until all is lightly mixed. Pour in to a glass serving bowl. Pipe remaining whip cream atop then sprinkle with almonds and pomegranate arils and a light sprinkling of nutmeg. Serves about 8-10
Hello from the RV Road!
by Cindy Williams, Master Gardener 2014

What I find interesting, like being a Master Gardener, is the thoughtful exchange of knowledge, ideas and experiences you can share with fellow RV travelers. If you just open up and ask there is a plethora of people out there that like to contribute to one forum or another everything they know. It’s really quite fun to read and watch.

Trying to RV on your own without the help of others can be frustrating and it’s so much more enjoyable to ask others for input. Of course, one question may have 100 different answers and then, you must decide the best route for you, just like in gardening.

A humorous debate right now is “do you level your RV before putting out your RV slides or do you put the slides out first? That reminds me of gardening questions: Should I compost in the fall or spring, Should I plant a cover crop for winter, or should I just leave my tools out to the elements and deal with them in the spring? Seemingly easy questions to answer if you’re a seasoned gardener. However, when you’re a new gardener getting a second opinion or taking a class is reassuring. I have made my share of mistakes both in gardening and with the RV. Now, I like to think I’m smart enough to watch others make the mistakes and learn from them. But you know how it goes…there is nothing like learning the hard way, at which I’m a pro. So, what’s the moral of this story? No matter what you do, learn something new, have fun, shrug off the mistakes and laugh. Happy Camping and Gardening to you all!

Next stop…The warmth in Orange Beach, Alabama also known as Florabama to locals.

By sharing and exchanging ideas, people will get to know each other and learn about their community.
— L. Ashcraft

Trowbridge’s is a place you go to when you need to go back in time for family warmth and nostalgia. This universally beloved local eatery, located in Florence, Alabama is a backdrop for so many memories for locals and it has managed to serve up simple, delicious food for decades, while keeping its unpretentious charm. My extra-thick chocolate shake was delicious.
Board of Directors Meeting, November 10th, 2017

by Jane Moyer, Master Gardener 2005

Behind the Scenes Award
This was given to Barbara Davidson in recognition of her many contributions to both JCMGA and OMGA.

Path to the Compost Garden
A certificate acknowledging the award of the grant that paid for this path was received from OMGA. It will be placed in the Archives. Kate Hassen thanked Susan Koenig for writing the grant and Doug Kirby and Jo Terrell for their work on the path.

Board Member Orientation
This has been moved to December 7 (9:00 to 11:00) in the auditorium. All board members are encouraged to attend to welcome and encourage the new members.

Winter Dreams/Summer Gardens
There was a great team and a lot of support with 225 in attendance.

Bulbs and Garden Guides were sold. There will be a new chair in 2018 while Sherri Morgan will be working on the Speakers Committee. Suggestions are needed for a keynote speaker. One suggested theme is Gardening with Nature and ideas are needed for publicity.

Election Results
President — Kate Hassen (2013)
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Asst. Treasurer — Ronda Bagwell (2017)
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School Grants
Of the thirteen schools applying for our $3000 in grant money, two applied for the first time. Schools received between $100 and $380. Michael Riding offered to donate a double rotating composter to a school asking for a grant to buy one.

Donation to the Red Cross
The Medford Growers Market Plant Clinic has been held at Hawthorne Park for the last two years. They have been allowed to store their equipment and supplies in the Red Cross building for both seasons. In thanks, Katy Mallams has requested that a donation be made to the Red Cross. A $50 donation was approved for the Red Cross Hurricane Fund.

Membership
Pam Hillers reported that 87 members have sent in their renewal forms and dues.

Grants
A Grants Committee has been formed consisting of Susan Koenig, Roberta Heinz, and Bill Gabriel. Susan moved that a grant application be submitted to the Whole Kids Foundation (Whole Foods) for $2000 to build 10 high concrete block raised beds (replacing 10 existing low beds) with decomposed granite around them and paths from the Children’s Garden to the mason bee house. Then wheelchair-bound children can participate in the program. The Board approved this plan.

Children’s Garden
Roberta Heinz would like to hire John Jackson from Bugs R Us to present two lessons on bats to the Children’s Garden classes in 2018. Parents and Master Gardeners would be invited.

OMGA
Mini-college will be renamed “Growing Gardeners—G2” and is scheduled for July 12-14, 2018 at Linfield College in McMinnville. The OMGA quarterly newsletter, The Gardeners Pen, is sent to association presidents. Kate will forward it to Cindy Williams to be sent out by Mailchimp.

NEXT MEETING
Friday, December 1, 2017 In the Auditorium
9:00 Coffee Social
9:30 Meeting
Your Calendar

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

Beet Box
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