

April 2018



Evolution of a Gardener

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



▲
When did you start to think of yourself as a gardener?

When did I begin to think of myself as a gardener? This question slipped quietly into my thoughts on a sleepless night last week. And so, I began the memory-jogging exercise of reliving the times and places where I have gardened—a quest to determine when, or maybe if ever, I had begun to define myself as a gardener.

My earliest memories of gardens are quite distinct. My grandparents had a well-kept yard with lawns and seasonal perennials. In that garden I sat in the shade of huge trees in summer, played in the leaves of fall, rolled a snowman in the winter and gazed in wonder at the daffodils in spring. I was a watcher in that garden.

In Mac's garden I learned to be a taster. He lived next door and was a great one for eating things fresh out of the gar-

den. Mac would pull up a carrot, wash it off at the water spigot and hand it to you to eat. His garden had its own special charm because he shared his produce with me and introduced me to vegetables. It all tasted wonderful.

By the time I started school, I became a weeder. Every year my parents planted a vegetable garden. Pulling out the weeds was a daily morning chore during the summers of my childhood. The reward for weeding was two hours at the swimming hole in the afternoon. To this day, I reward myself for weeding. If you are a weeder, reward yourself.

After leaving home, my first home was a small cottage built sometime in the late 19th century. It had a big screen porch with a summer kitchen and a cellar under the house. It was there that I grew my first garden all by myself. Here I became a waterer. I dug up part of the yard and created small raised beds that were watered by a series of small irrigation ditches. It sounded like a good idea at the time. And because there was no underground system of pipes it was the best that could be done. That said, being a waterer was hard work.

My next home was off the grid. It was an 80-acre farm homesteaded in 1911 and became the dream of two people who wanted to live off the land. We lived comfortably in the original log cabin. I became a producer. The goal was to grow or raise everything we ate. Here the lessons were about growing food for processing and storing and choose varieties that would grow in a zone with

continued on page 3...



Big Happenings Coming Up

by Jane Moyer, Master Gardener 2005

Two big events are on the JCMGA horizon. The first, the Spring Garden Fair, occurs annually, is always awaited with great anticipation, and is essential to the financial welfare of the Jackson County Master Gardener Association. The second, the hiring of the new Master Gardener Coordinator, occurs infrequently, is always awaited with some trepidation, and is essential to the welfare of the Jackson County Master Gardener Program.

The Spring Garden Fair is an “All hands on deck,” “It takes a village,” “Everyone is needed” occasion. It takes the help of every JCMGA member to pull it off. The volunteer coordinators have started calling everyone listed in the directory to ask them to work a couple two-hour shifts. Door hosts are needed, and ticket takers, and ticket sellers, and survey takers, and hand stampers, and clean up people. And also the Education Booths, the Book Garden, the Compost Booth, the Raffle Booth, the Children’s Garden Booth, the Water Testing Booth, the Plant Clinic Booth, the Hospitality Room, the Information Booth will all need help and...yes, the list goes on! Please be generous with your time. By giving a few hours, you will enable the association to continue fulfilling our mission of

providing great gardening education for the residents of Jackson County.

But, there’s always the other side of the coin. I always look forward to working at the Spring Garden Fair because it’s so much fun. No matter the weather outside, spring has sprung inside Seven Feathers Arena. I love walking in and look-

No matter the weather
outside, spring has
sprung inside Seven
Feathers Arena. I love
walking in and looking
down on the sea
of green.

ing down on the sea of green. It’s such a happy event. Gardeners come full of excitement and anticipation of beginning the gardening season. They are anxious to get their plants, garden equipment, and gardening ideas to start growing the biggest and best tomatoes, creating the most beautiful flowerbed in the neighborhood, and/or putting their own stamp on a new yard. More than

anything, I look forward to the camaraderie of working with fellow Master Gardeners and seeing old friends who attend.

So, mark Saturday, May 5 (9am – 5pm) and Sunday, May 6 (10am – 4 pm) on your calendar. Plan to join the best garden party of the year! All that happiness and anticipation is infectious!

“So, what’s happening with that other big event,” you ask. “Has a new Master Gardener Coordinator been found yet?” The search committee, which includes three JCMGA members and three OSU faculty members, reviewed fifteen applications on March 16. Several well-qualified candidates were invited to participate in video interviews with the search committee on March 30. The final step is anticipated to be holding in-person interviews in April. This step will include an opportunity for JCMGA members and other interested community supporters to meet and interact with the candidates. That opportunity will be announced as soon as it is scheduled.

Be thinking of qualities and qualifications you would like to see in our new coordinator. You will have a chance to ask questions of the final candidates. Once again, the more who participate, the better! ♦



Evolution of a Gardener

...continued from front page

a late spring and an early fall. I started everything from seed and my first greenhouse was a trench covered with a tent of plastic. Rustic to say the least. For seventeen years my gardening was about eating.

And then I moved into Medford on a third of an acre lot. Although it was still about food, it was in this garden that flowers and foliage plants claimed my interest. Now I was a painter. My gardening was about color and textures. Over the years colorful foliage

began creeping in as the trees grew and the once sunny garden grew shady.

About ten years ago we bought a greenhouse. Gradually I became a propagator. I learned how to take cuttings from various plants and nurture them through the winter. Then I discovered I could overwinter all my patio plants. Gardening became a year-round hobby.

I am a collector of plants. Scented geraniums and begonias are high on my list. My current passion is creating drift wood planters filled with succulents.

This winter, I have spent hours online visiting sites that sell succulents and trying to decide what I can afford.

So, I am a watcher, a taster, a weeder, a waterer, a producer, a painter and a collector. Do all of these make me a gardener?

Let me answer with another question:

Are gardeners ever fully formed or are they like their gardens ever evolving? ♦



“Show me your garden and I shall tell you what you are.”

— Alfred Austin



JCMGA can earn money every time you shop at Grange! How cool is that? Whenever you shop at any of the Grange Co-Op locations, tell the clerk you are a Jackson County Master Gardener and they will credit our account with the amount of your purchase. At the end of the year, JCMGA will receive a percentage of all our accumulated credits back in the form of cash! This is like free money since we all buy plants, tools, and garden supplies!

If you have a personal account with Grange, you cannot receive the credit for both your account and the Master Gardener account; you will need to make a choice. With that one caveat aside, this is one of the simplest and easiest fundraisers ever at a time we are running deeply in the red!

Remember

All Master Gardeners
can attend Wednesday
classes to receive
educational and
volunteer hours for
required 2018
volunteer time.



Planting for Flavor

by **Molly Courtney**, Master Gardener 2017

Early spring is the best time to start planting annual herbs, divide your perennial herbs and start to add new additions to your ever-growing collection. Herb gardens come in any size or shape you could imagine. My personal favorite is to utilize small pocket gardens for various flavor profiles based on what dishes I like to cook the most. Every type of international cuisine has a set of herbs common to that area which provides the food with the amazing depth of flavor that allows the dish to immerse you to the rich cultural taste of the region.

When looking at the recipes you love and deciding which herbs deserve a home in your garden there are a few things you should consider. The flavors of herbs can vary quite a bit depending on the specific variety you choose to work with. The lavender demonstration garden at the Jackson County OSU Extension office is a great example of the diversity that can be found within one genus of herbs. Each variety within the rows and rows of lavender has its own profile of what lavender should look, smell, and taste like. The authenticity of the flavors can be achieved by searching for the specific variety of herb that would be local to the region of your favorite cuisine (depending on its origin it may need to be indoors during our cooler seasons). Another wonderful

option is to look for the varieties that will thrive best in your specific garden, providing you with a unique personal version of the spice blend and keeping your garden maintenance to a minimum.

French cooking is most often associated with the use of Herbs de Provence or the provincial herbs. These herbs include thyme, rosemary, oregano, marjoram, lavender and savory. The

Every type of international cuisine has a set of herbs common to that area which provides the food with the amazing depth of flavor.

variety of savory used for French cooking is known as summer savory, which is only kept as an annual and has a more intense flavor than its perennial counterpart of winter savory. A few other herbs are often included in the Herbs de Provence depending on the recipe or region, these include sage, bay, and tarragon which all add a wonderful depth.

The herbs of Mexican cuisine often consist of cilantro, cumin and the three herbs included in most Latin food: thyme, marjoram, and oregano. Mexican oregano (a relative of lemon

verbena) has a similar base flavor to Mediterranean oregano (a relative to mint), however the Mexican version has a citrus and licorice tone to its flavor.

Indian recipes are known for their spices and curry blends. The herbs commonly found in these dishes include: bay, cumin, basil, mint, fenugreek, dill, and coriander seeds. Coriander is often known in its fresh form as cilantro and is often used for its roots, leaves, and seeds, all having their own unique flavor.

The herbs found commonly in Asian cuisine include chives, fresh coriander (cilantro), lemon grass, mint, and basil. When it comes to basil there are a few primary varieties used in Asian cooking that includes: Thai basil, lemon basil, and Holy basil (also known as tulsi in Indian cuisine).

Italian recipes are rich with intense flavors and use of garlic, olive oil and basil. The other herbs typically used include: oregano, sage, thyme, fennel, rosemary, parsley, marjoram and bay. Bay laurel is the most common type of bay used for Mediterranean recipes, there is also a tree known as the Oregon myrtle that can be used as a substitute for bay leaves but in a smaller quantity due to its spicier flavor.

While you are planning your herb gardens keep these in mind when deciding what varieties of herbs you want to have around your garden and base your choices on your favorite types of flavors in the kitchen. ❖





2018 Plant A Row for ACCESS

by Susan Koenig, Master Gardener 2016

Did you know that food insecurity is a serious problem in the Rogue Valley? I was surprised to read that according to recent studies, as many as 25,000 of our neighbors struggle with hunger. The data shows that more people in Oregon than in most other states agree with statements such as "We couldn't afford to eat balanced meals." Or "I lost weight because there was no money for food." Hunger can affect anyone—it might affect some of your children's classmates, the elderly neighbor next door or the family down the block. We can make a difference by donating our extra produce to ACCESS.

Last year the apprentices and veteran Master Gardeners working in the demonstration gardens joined the Plant-A-Row program sponsored by ACCESS and donated over 1,100 pounds of fresh produce for the food pantries and free meal programs. We are supporting Plant-A-Row again this summer, and with your help we can exceed the amount of produce we gathered last year. To join the program is easy—no paperwork to fill out or fees to pay. Just plant an extra row of vegetables in any space you have. Too many tomatoes? Can't possibly eat all that zucchini? What was I thinking when I planted all those peppers? Just harvest and bring them to the Extension on Wednesday workdays by 11 am from the last week in May to the last week in September. The Apprentices will weigh and box them for pick-up by ACCESS. Let's make this year an even bigger success than last year! ❖

The Biggest Garden Show and Plant Sale in Southern Oregon!

SAVE THE DATE

Jackson County
Master Gardener™
Association

spring
garden
fair
2018



Jackson County EXPO
1 Peninger Road
Central Point OR 97502



Get Ready for Spring Gardening!

The 39th Annual Jackson County Master Gardener Association's Spring Garden Fair signals the beginning of the summer gardening season in the Rogue Valley, and is produced in collaboration with and support of Oregon State University Extension Master Gardener Program.

- Over 100 Plant and Yard Exhibitors
- Free Gardening Demonstrations
- Free Well Water Nitrate Testing
- Special Mother's Day Gifts

Saturday, May 5, 9am – 5pm
Sunday, May 6, 10am – 4pm

Jackson County Expo,
Free Parking, Admission \$3
Children 12 and under Free

JCMGA JACKSON COUNTY
master gardener™
ASSOCIATION
Your Rogue Valley Gardening Resource



Oregon State University
Extension Service
Master Gardener



Walking Stick Wonder

by Syd Brown, Master Gardener 2000



▲
Walking stick cabbage,
Brassica oleracea

If it weren't for our explorative natures we might not venture beyond the more common plants found spiraling upon nursery store seed racks. However our gardener's nature seeks to sow all that's new and unique.

Although many may not be familiar with the walking stick Cabbage, apparently gardeners have been fascinated with it for a very long while. Propagated over 4000 years it's possibly the most ancient of today's cultivated vegetables.

Jersey cabbage, (*Brassica oleracea longata*) otherwise known as walking stick kale/cabbage, cow cabbage, giant cabbage, long jacks, tree cabbage and chouu a vacque by the French, is native to the Channel Islands. There it grew to heights of 10-20 feet. Commonly used for livestock fodder, its stalk has long since been used to make walking sticks, hence the name "walking stick cabbage."

No longer grown in the Channel Islands, and seldom elsewhere, like other cabbage and kale varieties, it can and does grow here. Often cultivated as an

annual, it often survives for up to three years above zone 7. Just think of the size stalks you might harvest from such a magnificent plant!

Preferring a well-drained more neutral soil, (pH between 6.5-7), seeds may be sown indoors four to five weeks before last frost. Sow individual seeds in small six packs about ¼" deep in moistened seedling start mix, covering with more mix. Moisten again then set on heat mat set at around 55 degrees covered with clear plastic dome. You should have a miniature explosion of sprouts in about a week. Keep seedlings under light for a month then acclimate for about a week outside before transplanting to the garden.

For those preferring outside cultivation, sow seed ¼" deep in spring-soil that's workable and reached 40 degrees. Cover with good quality fine-mulch then water thoroughly. After sprouting, thin seedlings to about 18" between plants.

As plants grow they'll need securing to strong stakes for support and good organic compost. Aside from their

continued on next page...



...continued from previous page



whimsical walking-stick-stalk, their leaves are consumable (the upper ones are best reserving the lower for composting or your cloven hoofed friends) as with any kale or cabbage. So you actually get two for the sowing of one!

By summer's end you may well have stalks tall enough (possibly 7') to pull for curing to create your first walking stick. Cut off roots below stalk retaining knobby base that will eventually become the top of your walking stick. After stripping free the leaves from stalk, hang it in a dry place until fully cured (could be months or a year), sand smooth and varnish.

Or you might decide to leave this whimsical phenomenon to see if it'll return again for another year's offering of elevated greenery and an even more impressive trunk that rivals any that only Dr. Seuss could have created. Those few rarities sent to England still remain in Kew's Economic Botany Collections. ♦

Stick Cabbage Sauté

About 4 side servings

About 1½ lbs of stick cabbage leaves (use upper more tender leaves), washed

1 cup organic low sodium or salt free chicken or vegetable stock (homemade preferable)

1 tablespoon olive oil (for sautéing since it has higher smoke point than virgin)

2 cloves of garlic, peeled and pressed

1 medium onion, peeled then halved and cut in vertical crescent slices

1 teaspoon each fresh lime or lemon thyme and rosemary, minced

1½" piece fresh gingerroot, peeled then cut thinly crosswise in disks then stacked and cut in very thin strips

1 tablespoon unrefined avocado oil

2 tablespoons honey

3 tablespoons rice wine vinegar

Fresh ground pepper

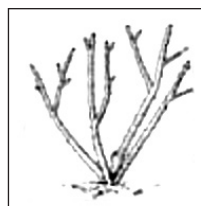
Zest of one organic lime

Remove leaves from spines. Cut spines in to ¼" pieces and set aside. Cut green leaf parts in to half inch strips. Bring stock to boil adding in leaf spines. Turn down heat, cover pot and simmer for about five minutes or until almost tender. Add in leaf strips stirring to coat with stock, cover pot and cook on medium low until all are just tender but not overcooked, about 5-10 minutes more. Turn off heat, drain out excess liquid and remove pot lid.

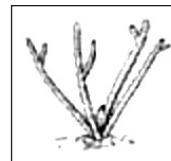
Heat olive oil in sauté pan then cook until limp and clear the garlic and onion. Sprinkle in herbs and gingerroot and cook another minute. Add mixture to cabbage along with unrefined avocado oil, rice vinegar, honey, and about ¼ teaspoon of pepper or to taste. Stir until mixed then cover and cook for about 1-2 minutes. Serve hot sprinkled with lime zest as a side dish or base for fish, chicken or plant based protein alternative such as tempeh.



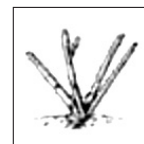
LIGHT



MODERATE



SEVERE



Rose Pruning Clinic

by Diane Reiling Master Gardener 2017



▲
Diane Reiling and Rosanella Florencechild apply the skills they learned during Mike Zerwer's rose pruning clinic.

On Wednesday, February 28th, we had the opportunity to host Mike Zerwer, Josephine County Master Gardener and Consulting Rosarian with the Rogue Valley Rose Society, who spoke to us about pruning roses. In Seattle, we pruned on President's Day weekend, but Mike says that in the Rogue Valley it is when the forsythia blooms. The Rogue Gardener, Stan Mapolski, says to prune when the new growth is the length of your thumb. But really, the only mistake you can make is not to prune at all!

Mike started her talk by reminding us all to get that tetanus shot, because a relatively minor-seeming puncture from a thorn, if there is bacterial contamination, can result in serious consequences. And we talked about by-pass pruners, loppers and pruning saws; disinfectants to clean your tools and types of sharpeners.

So why prune? It improves flowers and increases bloom size. It opens up the bush for air to circulate. Pruning helps control disease and insects while it directs and encourages new growth. And it allows the bush to be maintained at a manageable size.

Mike presented the 4 D's of rose pruning: REMOVE - Dead, Diseased, Damaged and Dinky.

1. Remove any dead or damaged wood. It's dead, and you cannot make a mistake cutting it out.
2. Cut off any suckers growing up from a grafted rootstock, as they will be inferior to the rest of the rose bush.
3. Remove any spindly or very old growth. Very thick old woody canes have lost their vigor, and thin canes,

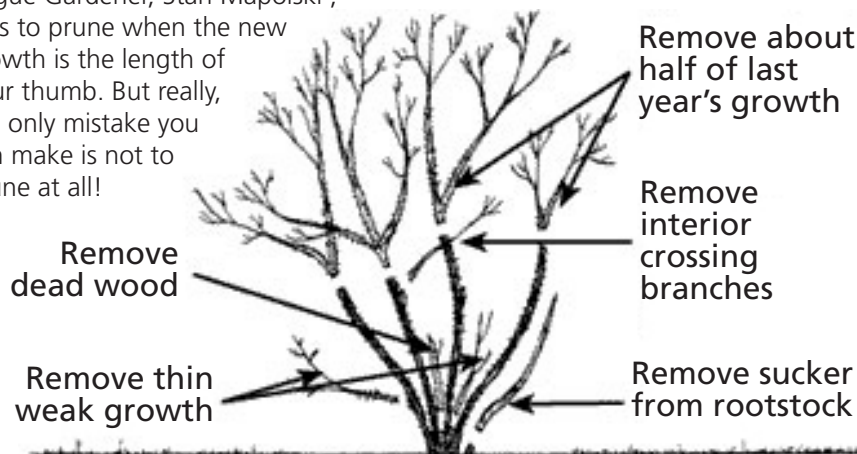
those more slender than a pencil; have trouble supporting the weight of blooms.

4. Cut out canes that overlap or rub against each other.
5. Trim remaining canes, making a 45 degree cut above an outward facing bud. This will direct growth for a healthy, attractive shape. Don't reduce the height of most garden roses by more than 1/3. Prune harder for exhibition (larger blooms) and lighter for more garden color (more blooms).
6. Never worry about making a mistake. It will grow back.

Clean up after pruning is vital: cuttings, foliage and twigs that inevitably fall to the ground are setups for disease. Many of the leaf sets remaining after the winter harbor black spot, and those must be removed and not allowed to spread the disease. Rose cuttings do not compost, and you don't want to add diseased leaves to your mulch.

After Mike talked to us, we realized our David Austin roses hadn't been pruned in forever, so they have had a most severe haircut, as a result of Mike's instruction. We have 100 roses in our Rose Garden, of all different species, and our climbing roses, which are reaching for the sky, are next on the list for some "tough love." As there are only four of us who work regularly in the Rose Garden, we have several weeks of Wednesday pruning ahead. Please drop by, we welcome your visit

Our sincere and enthusiastic thanks to Mike Zerwer for her time spent teaching us. She was most thorough in her presentation, and our Rose Garden will benefit from her expertise! ♦



WE NEED YOUR BOOKS

BOOKS

FOR KIDS AND FOR ADULTS

BOOKS

AWESOME USED GARDENING BOOKS

BOOKS

ONCE LOVED, READY TO MOVE ON

BOOKS

Please Donate your Garden, Travel and Cook Books. The money we raise from selling books goes towards college scholarships!

The Jackson County Master Gardener™ Spring Garden Fair, May 5 and 6 at the Expo has a book booth.

Money from the sale of these books goes towards the Jackson County Master Gardener™ scholarship fund for a horticulture or related major with first preference to Jackson or Josephine county students.

Any books on gardening, cooking, travel or magazines totally about gardening are welcomed.

Starting Today Please leave books outside the Master Gardener office at the Extension, 569 Hanley Rd Central Point, OR 97502. Include a note describing your contribution, name and email address and I will email a tax credit receipt if needed.

Thanks to all who help with this fun project!

For information Call Barbara Davidson, 541-601-1471

Save Your Gently Used Items



**YARD
SALE**

**Saturday, May 12
8am – 3pm**

Please donate gently used items to Jackson County Master Gardeners

We need Children's toys, Decorative items, Kitchen items, Small working appliances, Garden art, Garden equipment/tools, Power tools, Craft Items or tables and lamps

Bring items to the extension parking lot on May 11th from 9am to 3pm, 569 Hanley Road, Central Point

Please no clothing, shoes or computers

Gardening, travel, or cook books need to be donated early for the Spring Garden Fair Book Booth and left outside the Master Gardener office

Donation receipts will be available



Board of Directors Meeting, March 2, 2018

by Kathy Apple, Master Gardener 2017

Announcements

1. Susan Koenig noted that there are five vacancies for Garden Education Mentors and encouraged members to recruit for these vacancies.
2. Jane Moyer passed out pictures of the current Master Gardener class and new OSU logo pins. Jane also passed around an order form for onion starts.
3. Pam Hillers reported that the 2018 Membership Directory is at the printers and members should receive their copy this coming week.
4. Kate Hassen reported that former Board Member Dave Rugg has serious health issues. A get well card will be circulated during the meeting for signatures. Kate also thanked everyone for the flowers she received during her recent illness.

President's Report

1. President Hassen noted that the Board is smaller this year due to Board Members holding more than one position therefore it is important that all Board Members regularly attend meetings. She asked the Board to think about implementing Section 12 of the Bylaws regarding members who are absent more than two consecutive meetings. A discussion will be placed on the next Board agenda.

Unfinished Business

1. Tabled Strategic Goals: The following strategic goals were created during the Board's retreat and need to be finalized by the Board.
 - A. Goal #2: This goal is being worked on by the ad database Committee to develop new databases for better membership data collection.
MOTION: It was moved by Kristina Lefever to revise the language of the goal to state "Retain 50% of 2018 grads for 3 years." The motion was seconded by Michael Riding. Motion passed.

- B. Goal #3: The proposed goal was to increase the Master Gardener class size to 70 students per year. There was discussion as to whether or not this is actually the job of the OSU Program Coordinator. Jane Moyer noted that the current class of 50 is a very workable size for effective teaching.

MOTION: It was moved by Jo Terrell to drop this goal. The motion was seconded by Michael Riding. Motion passed.

- C. Goal #4: This goal proposed to post Board minutes, reports, and committee notes on the JCMGA website. The Board discussed the rational for increased transparency versus the amount of work for posting.

MOTION: It was moved by Susan Koenig to table discussion of this goal until the next Board meeting. The motion was seconded by Sherri Morgan. Motion passed.

2. Outreach: President Hassen reported on requests from the 150th Shady Cove event and the RCC Earth Day event for Master Gardener informational booths. These requests were referred to the Outreach Committee for consideration. Jane Moyer reported that training has started for the Seed to Supper program. The program will have five locations and six week long classes.

New Business

1. Grants. Susan Koenig reported that we did not receive the grant for the Children's Garden from the Whole Kids Foundation but were encouraged to reapply in the fall. A second grant for the Children's Garden was submitted to the Chaney Foundation. The Gardens & Grounds group has been discussing the need for bringing the 2nd well on the Extension property into functional service. Susan asked the Board to discuss whether or not the Board should pursue a grant to restore the 2nd well. Additional water for the demonstration gardens is needed. Members noted that the existing irrigation system on the current well is in need of repair in order to be more efficient and save water. Gardens & Grounds is currently working on this. Members questioned the level of responsibility of SOREC given that the wells are on the Extension property. SOREC has reported that they do not have nor anticipate having any funding for the 2nd well. The Board is not interested in seeking a grant for the 2nd well at this time but did refer further dis-

continued from previous page...

- cussion of the issue back to Gardens & Grounds. The Board would like to hear further discussion from the Gardens & Grounds group at a future Board meeting.
2. President Hassen proposed the June Board meeting date be changed from June 1st to June 7th to accommodate a request from OMGA for a presentation on our demonstration gardens in Roseburg on June 1st. The Board was in agreement to the date change.
 3. Volunteer Fair: Jane Moyer reported that March 21st will be the date for committee chairs to come to the Master Gardener class to recruit students. Jane encouraged committee chairs to have a brief, planned presentation on what the committee does and include a brief written description and table display.
 4. Thank You Cards: Jane Moyer reported that the association used to have printed thank you cards for various uses such as a personal thank you to speakers. Jane will be ordering new cards and return address labels from the Coordinator budget.
 5. Food Collection for Access: Susan Koenig will be in charge of this project again this summer. It was noted that various communication avenues need to be utilized to notify gardeners about the project since many are planning their gardens at this time of year.
- theme. The Board referred the request to the Fundraising Committee for a recommendation to the Board.
4. Garage Sale: Treasurer Carter noted that the annual garage sale is right after the SGF and encouraged Board Members to begin looking in their garages for donations. It was suggested that a list of what can be donated and what cannot be donated such as clothes or books, be developed as a guideline.
 5. Sandy Hammond reported that Cindy Williams has requested at least 10 days' notice for MailChimp notices. Additionally, Cindy has set up online voting for members but notes that the Board has not formally approved of online voting. She also noted that the Bylaws refer to counting ballots and is therefore in conflict with online voting. This issue will be referred to the Bylaws Committee.
MOTION: It was moved by Linda Holder to approve online voting for the organization. The motion was seconded by Sherri Morgan. The motion was not approved.
MOTION: It was moved by Jo Terrell to propose an amendment to take this issue up at the next Board meeting. The motion was seconded by Sandy Hammond. The motion was not approved. The issue was tabled for discussion at a later date.
 6. Linda Holder announced that she has placed a copy of the JCMGA letterhead in Dropbox for use by the Board. Linda also commended everyone for posting reports with proper titling and formatting.

Additional Agenda Items

1. Student Election: President Hassen reported that the JCMGA Articles of Incorporation and the Bylaws appear to be in conflict regarding student representation on the Board. The articles refer to section of a student by Presidential appointment and the bylaws refer to election of the student by their class. It was decided that the class should elect their representative and then the President will appoint that person to the Board. The conflictual issue is to be referred to the Bylaws Committee.
2. New TV in the Small Classroom: Jane Moyer wondered where the new TV in the small classroom came from. Jo Terrell reported that she donated the new TV and accessories with the permission of SOREC. Jane requested that any similar requests go through her position first.
3. Fundraiser: Kristina Lefever asked the Board to consider a possible fundraiser for the association with a pollinator

Adjournment

The meeting adjourned at 11:30am PST. The next meeting is scheduled for Friday April 6, 2018 at 9:30am in the OSU SOREC Auditorium.

Submitted by Kathy Apple substituting for Keri Couvrette, recording secretary.



Hello from the Road

by **Cindy Williams**, Master Gardener 2014



Pine needles seem to make the perfect mulching material out on the East coast.

I wrote Master Gardener Sandy Hammond the other day and said, "you won't believe what they use as ground cover on the East coast. . .Pine Needles." Gardeners buy it in bales and happily spread it around trees, flowers and hedges. With my condition known as, "no pine needles allowed" I really have a hard time getting used to what I call a mess. Sandy, who has the world's greatest sense of humor said, we could be rich selling all our pine needles.

We arrived in Georgia last week and the park was beautifully manicured, the azaleas grow like weeds and pristine white fencing corral horses, chickens and rabbits. This is actually a working dairy farm and the 20 or so RV spots are surrounded by beautiful pastures, trees and yes, alligator ponds. Alligators are like stray dogs, go anywhere they want, *quickly*.

This week we are in Hilton Head, South Carolina and as usual I go the Master

Gardener website and look at the local programs and of course their newsletters and websites. This is on the website... "You know you're an Extension Master Gardener when... At least once a day you get naked and do gymnastics in front of a mirror looking for ticks."

Ladies and gentlemen, you just can't make things like this up, it's too fun.

Have a great April and remember the Jackson County Master Gardener Association Spring Garden Fair is May 5th-6th. ❖



Calendar

Thursday, April 5 Family Seed Starting

4-6pm

Roberta Heinz and the JCMGA Children's Garden staff

Kids and parents will team up to learn to plant seeds successfully. Every family will go home with sown seeds to raise inside until the weather is right for transplanting them into the garden.

Tuesday, May 15 Composting Methods

3-5pm

Kathleen Hering and Bill Gabriel
Master Gardeners

This hands on workshop will describe various methods of composting including using worms, burying vegetative matter, and using Bokashi buckets. Every participant will make a Bokashi bucket to take home. If you have a drill with a 1/2" drill bit, bring it. Limit of 20 participants. Materials cost \$30 prepaid.

Tuesday, June 19 Weed Management

6-8pm

Maude Powell,
Small Farms Program

The first step to conquering weeds is learning to identify them. A management plan can then be formulated using an integrated weed program.

Thursday, July 12 Cool Season Vegetables

5:30-7:30pm

Christina Bixel,
Master Gardener

This class will address the best varieties and optimum planting times for fall and overwintering vegetables along with simple ways to create a year-round harvest.

Pre-register online
<http://bit.ly/JacksonMGWorkshops>
or call 541-776-7371



Julie's Garden Journal

by Julie Engleson, Master Gardener 2012

So far this year we have seen some strange weather. I am so grateful for the rain and snow! The plants and seeds I have in the ground are getting watered without my need to turn on the faucet just yet.

This month will be a very busy one. Most all plants popping up from seeds will need a nice mulching of compost, or at least a dressing of organic material as to frost-prevent. Further frost-prevention techniques will need to be considered, materials gathered and at the ready. Don't let Mother Nature catch you with your plants in the cold...

On my greenhouse front, I have insulated the north wall, and we found five metal containers to fill with water. They are now coming up to temperature, and the hope is that by the time frosts do arrive, my greenhouse will be warm enough to keep the small plants warm. So far, I have planted seeds for tomatoes, peppers and eggplants. I am trying hard not to over-plant, although I have always planted enough seedlings for myself and friends and family in the past. It is also a careful balance to figure the amount of plants one needs, minus losses, if there are any. This in itself makes me really

proud of our classes, the plants we produce and sell at Spring Plant Fair. Kudos to our Practicum Mentors and students who pull this off every year! This is a giant job, that is always done to perfection.

This month will be a very busy one. Most all plants popping up from seeds will need a nice mulching of compost, or at least a dressing of organic material as to frost-prevent.

In our Garden Guide for the Rogue Valley it shows starting plants for the cucurbit family this month around the last two weeks. Two thoughts come to mind: 1) cucurbit plants do not like to be transplanted. It often stunts their growth. What I've done in the past is

start these seeds in a larger "block" of the same soil you have in the garden. This keeps the root masses from shock and is enough material to transplant successfully. It works great for cucumbers, various types of melons and all squashes. To do this, you'll need much bigger pots or planters, at least 8" deep, and 6" wide. You can mix seed-starting soil on the top 1/3 of planter, with your gardens' soil underneath. Take the soil from the garden exactly where you'll be planting these babies later in the season. Try it, this really works. 2) Use your soil thermometer before transplanting these sub-tropical plants. Look again at your literature from Practicum and note the overnight soil temperature minimums of the plants you're ready to plant. There's just nothing more heartbreaking than baby plant losses this time of year.

All in all, and weather be damned...have a lovely Spring, with Easter celebrations included. We gardeners have been waiting since last October for this month. Take your vitamins, do your stretches... put on sunscreen, hats and gloves, and Happy Gardening! ❖

Free 2018 Webinars for Master Gardeners

Dr. Brooke Edmunds (Extension Master Gardener Faculty in Oregon) is once again hosting free, advanced training webinars for Master Gardeners. While the presenters and focus tends towards Oregon, the topics would be of broad interest to MGs, in general.

<http://blogs.oregonstate.edu/ediblegardens/2018/01/02/spring-2018-webinars-master-gardeners/>

Spring 2018 Advanced Training Webinars for Master Gardeners

April 16, 11am

[Powdery mildew: Biology & Management in the Garden](#)

Dr. Jay Pscheidt

Beet Box

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

Graphic Design Pete Livers and Karen Finnegan

Photography Pete Livers, Karen Finnegan, Cindy Williams

The Garden Beet is published monthly by the OSU Jackson County Master Gardener Association, Southern Oregon Research and Extension Center, 569 Hanley Road, Central Point, Oregon 97502. Phone: 541-776-7371

Publishing Information: All articles and photos are due by the 15th of the preceding month. Articles should not exceed 600 words. One-time articles should be emailed to the editor for review. If a photo needs to be taken, please contact Kenda Swartz. Photos submitted cannot be less than 600x800 pixels.

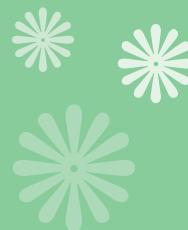
Oregon State University Extension Service offers educational programs, activities, and materials without regard to race, color, national origin, sex, or disability as required by Title VI of the Civil Rights Act of 1964 and Title IX of the Education Amendments of 1972 and Section 504 of the Rehabilitation Act of 1973. Oregon State University is an Equal Opportunity Employer.

All information provided by the Garden Beet is believed to be accurate. Readers must assume all responsibility for their own actions based on this information. Occasionally a product or company may be named in an article but this does not constitute an endorsement of said product by JCMGA.

Check Your Spring Garden Fair Calendar!

Spring Garden Fair Meetings
All at 10am in the auditorium

- April 5
- April 12
- April 19
- April 26
- May 1



www.facebook.com/jcmgaor



JACKSON COUNTY MASTER GARDENER ASSOCIATION

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

Return Service Requested