Random Thoughts from the Master Gardener Coordinator

by Jane Moyer, Master Gardener 2005

As Bob Reynolds, a former Master Gardener Coordinator, used to say, we have the best class ever! They know they are taking the class during a transition period, yet they seem to be fully invested in the MG class! I told them on the first day that I was already falling in love with them because of their enthusiasm.

Many have asked how I like being the new MG Coordinator. I always emphasize that I am the Interim MG Coordinator only until sometime in May. I’m loving what I’m doing and am having a great time. On the other hand, I also love being retired and want to be home in my own yard during the growing season.

The hiring process has begun for the new Master Gardener Coordinator. The job description has been posted and published. The hiring committee is being formed. Susan Koenig, Rey Guevara, and Jane Moyer will represent the association on the committee.

The Practicum has always been and always will be my first love. I owe a huge debt of gratitude to the Practicum mentors and the volunteers who work to keep the Practicum running smoothly. They have all agreed to accept more responsibility this year while I am keeping the coordinator chair warm.

The thing I enjoy most in the Practicum is planting seeds. It’s always so exciting to put a seed in starting mix and within a few days see that little tiny sprout push it’s way up into the light, then within a few weeks produce flowers. To me it’s always a miracle!

I love this time of year when the Earth starts waking up from her winter nap! It’s always so thrilling to see the hellebores, snowdrops, primroses, and daffodils even while it still feels like winter. To me it’s a promise of things to come.

Walking through the Demonstration Gardens at the Extension is a new experience every time. They will be constantly changing from now through November. At that time, the action goes underground.

JCMGA is also constantly changing and working to improve. The Spring Garden Fair is still months off, yet planning for the Winter Dreams / Summer Gardens Symposium is already underway. Development of curriculum for use in the Demonstration Gardens has been happening all winter. Grants have been written and submitted for improvements in the Children’s Garden. Plans are in the works for upgrading our irrigation system over the next two years. And the board continues to work on organization so we can all work smarter, not harder.

Recent events in our country and around the world remind me how little control we have over what happens. And yet, I can go out into the garden and find total peace and harmony. It reminds me to influence what I can by loving and caring for those close to me, by nurturing my little piece of the world, and by concentrating on being appreciative and grateful for all we have. Hug someone you love everyday. Appreciate a spot of beauty in nature everyday. Find something or someone to be grateful for everyday.
One question that new and old Master Gardeners often ask is "How are Jackson County Master Gardeners and the OSU Master Gardener program related." In fact, this question has been asked so many times by JCMGA members that the Board of Directors has created a Venn diagram to explain it. The diagram has been revised and edited several times and reviewed by our OSU advisors.

The diagram is included on the following page for your reference.

I have attended every student orientation for the Master Gardener Class of 2018. In her presentation, Jane Moyer began to explain the relationship between JCMGA and OSU Master Gardener program by saying, “You are actually joining two separate entities that share some responsibilities. OSU is responsible for the class to become a Master Gardener and JCMGA is an organization of people who have taken the class and are Master Gardeners.” I believe that is as good an explanation as any I have heard to begin the conversation. But is just that — a beginning.

The adjoining diagram has two intersecting circles. The orange Circle is labeled OSU Master Gardener Program and contains the domains for which OSU is responsible. The green circle, labeled JCMGA, lists Jackson County Master Gardener responsibilities. The place where the orange OSU circle overlaps the green JCMGA circle lists the shared responsibilities.

So, let’s start with the OSU responsibilities.

OSU is responsible for the Plant Clinic. The first and primary purpose of the Master Gardener Program was to staff a plant clinic. That was the sole reason the program was originally created. To staff a plant clinic with Master Gardeners it is necessary to teach a Master Gardener class. Which is the second big responsibility of OSU. In fact, all educational aspects of JCMGA are the responsibility of OSU. Additionally, they are responsible for providing an OSU advisor to JCMGA, managing all volunteers and providing a liaison between JCMGA, OSU and SOREC (Southern Oregon Research and Extension Center).

Jackson County Master Gardener Association is responsible for supporting the OSU Master Gardener Program through providing volunteers and fundraising activities. We are responsible for our Board of Directors and our own finances including the fundraising aspects of the Spring Garden Fair and Winter Dreams Summer Gardens. In addition, our responsibilities include publishing the “Garden Beet” and maintaining the Jackson County Master Gardener website (jacksoncountymga.org).

The shared portion of the diagram is where many people experience confusion. Most of the shared responsibilities involve educational activities which are an OSU responsibility but need JCMGA volunteers to staff. The Practicum portion of the Master Gardener class is an excellent example because it is taught by JCMGA mentors and is coordinated with the curriculum provided by OSU.

The other listed programs are similar in nature. The educational pieces are OSU and the volunteers are JCMGA.

I am sincerely hoping that many of your questions will be addressed by a careful examination of the Venn diagram. If, however, you have other questions please feel free to contact me.

My own take away is that the OSU Master Gardener Program and Jackson County Master Gardener Association are two different entities that are working together in a symbiotic relationship to service the gardeners of Jackson County in the best way possible. It is my intent that we shall continue doing so well into the future.

A picture is often worth a thousand words — idiom

A Venn diagram is worth a thousand words — Kate Hassen
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.
Superb Superberries

by Shane Hark, Master Gardener 2017

I would like to delve into two super berries: Goji (Lycium barbarum) and Goumi (Elaeagnus multiflora). I have taken the time to sit with each of these plants over the course of four seasons. These plants were cared for outdoors at 2900 ft in Ashland, Oregon.

Goji (Lycium barbarum): The Goji berry has been a close ally of our species for millennia; we believe it originally evolved in the hills and mountains of East Asia. Goji spends its time manufacturing massive amounts of bio available antioxidants, 18 identified amino acids, B vitamins, and vitamin C among others. Among these is a compound called beta-sitosterol which has an ability to both turn Goji berries bright red, and when ingested, go about rehabilitating and mitigating cell function. That translates to the beta-sitosterol monitoring for abnormalities in cell size and functionality, and inducing cell mass reduction or apoptosis (programmed cell death) in the case of rogue cells; in living systems this is said to lead to the eradication of things like cancer, increases in things like vitality and longevity, and an induced state of optimal wellbeing.

The Goji itself is a spiny medium to large shrub (10-15 feet); It resembles a yard bush that has been long forgotten, and prefers not to be cut back. The Goji tends to thrive on neglect and doesn’t need much fertilizer. (We fertilized one of ours just to test this theory and it actually disliked it quite a bit). Due to the naturally clay rich soils of its homeland, the Goji can thrive in many soils that would be unpalatable to many other plants. If you want to try a Goji, find one with pups arising from its roots, these can be separated and grown individually with some careful dividing. I raised my Goji in tall pots, using a 50/50 mix of clay rich yard soils and old potting soil plus a mycorrhizal Inoculant. Goji takes to cloning well, it roots readily when cloned via normal parameters — FYI this plant has deep roots that like to shoot down. If it doesn’t have enough space to grown down, it will simply stop growing. If you’re going to put one in the ground, give it a nice amount of vertical space, but no need for fancy soils; it prefers the soil from the hole you’ve dug in most cases.

The Goji is prone to, at the least, powdery mildew, aphids, and spider mites; a simple sulphur or neem maintenance routine plus Integrated Pest Management is essential to take care of this plant. The berries taste like bitter slightly mushy chili peppers that have been over-sweetened with sugar—keep in mind they are medicinal as heck, but they are better dried, or added to a smoothie. Thus far 100% of my goji’s have survived, we have around 12 plants from one original parent, and all are thriving. I highly recommend Goji to all.

The Goumi Berry (Elaeagnus multiflora), or Silverberry is a medium sized (6-10 feet) shrub that is also from East Asia. The shrub itself has a beautiful shimmer. In fact all parts including the berries have a metallic shimmer to them via little specks, which refract light. There is a variegated version of Goumi as well. The Goumi has a long history of use with our species as both a medicinal and edible. The Goumi’s main medicinal attributes are in its high concentrations of vitamins A, C, and E, also a long list of flavonoids and bio-active compounds which act as adaptogens. These berries are also a very good source of essential fatty acids. The entire plant is actually quite medicinal, the leaves and roots are both used as often as the berries.

Goumi are an excellent candidate for most landscapes or permaculture plots. They take well to most conditions and are very frost hardy; regarded as zone 5-9. Although the berry is self-fertile, I ended up getting two 1 gallon sized standard specimens and a tube sized variegated specimen; these berries, like most, will produce higher yields when planted in concert with other individuals of their own species. All plants were...
raised in 5 gallon pots with organic soil plus a mycorrhizal inoculant for the year and raised outdoors exposed to the elements. I have since put them in the ground, and they are beginning to show some nice leaf break; they appear to be doing quite well. I planted mine in supplemented clay loamy soil — nothing too fancy, these guys also thrive on minimal human interaction once established. The Goumi is tricky to clone, I have read that it does better when cloned from semi hardwood in a cold-frame during the later months of the summer. The berries taste kind of like a cherry combined with a tart citrus. They are quite tasty. In terms of pests and diseases, this is a plant that has an incredible immune system and seems to be unpalatable to most pests. All three Goumi specimens have yet to show any damage from the normal pantheon of guests we love to despise (mildews, thrips, mites, aphids, scale, etc). The Goumis showed some slight chewing damage early on in the season from caterpillars, but this was very minimal (<3%) and I ended up not using anything on them for the entire year. To this day they are pest free and have become of my favorite new additions.

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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
While it’s not likely any leprechaun would linger over this particular emerald leaf, it’s still surely to give you more than just good luck for its growing. We’re indeed most fortunate for this verdant herb that will flourish long after the finish line of its counterpart cilantro.

Papalo, (Porophyllum ruderale), also known as Papaloquelite, (a Nahuatl word for butterfly leaf), poreleaf, summer cilantro, Bolivian coriander Quilquina, Yerba Porosa, Killi, and mammuerto, is a vibrant herb that’s a wonderful substitute for cilantro. It also survives and thrives in the heat of the growing season long after cilantro has bolted with the first sign of summer’s onset.

Never heard of papalo? Not surprising since it’s still relatively unknown here in the US. Its mystery flavor is often mistaken for other seasonings. Always used raw, its piquant flavor is similar to a mixture of arugula, cilantro, rue and nasturtium flowers. Pungency and complexity concentrates as younger leaves mature so by picking prudently it can be used according to how strong a flavor one desires.

This ancient Mexican herb predates that of cilantro having been around many more thousands of years. Thought to have originated in South America, this member of quelites (key-LEE-tays), is one of the vitamin-rich semi-wild greens growing there. Often resprouting from natural seeding, these plants (along with other quelites including lamb’s quarters, amaranth, quinoa, purslane, epazote and Mache) provide crops with little additional work.

Resembling seeds of the dandelion, sow the broadleaf variety as opposed to the narrow leaf which is bitter and soapy flavored. Also as with dandelions, it’s most important the “umbrella” is attached to the stalk on papalo seeds to promote good germination. For optimal germination, order from seed sources with good packaging that helps keep seed umbrella heads intact.

Papalo is an insect repellent. As plants mature, oil glands develop on the underside of leaves producing fragrances giving them their distinctive flavor to us and distasteful one to insects. Their flowers attract nectar feeding butterflies and consequent pollen is provided for bees and other pollinators.

Start papalo seeds inside in late January or early February since they take from 7-21 or so days to sprout. Sow carefully so you don’t sever umbrella from seed stem placing them about ¼”-3/8” deep in good seed start mix that’s been well moistened (warm water wets mix best) but not soggy. Barely cover (patting lightly down) with more moistened mix then place on very warm heat mat (about 65˚-70˚) topping flat with plastic dome or other clear lid. If sowing later outside, plant thickly then clip off unwanted extras since pulling may damage nearby plants roots.

Transplant seedlings grown inside in good organic potting soil when about 3” tall, watering well with weak fish emulsion solution. Keep under light until 6” tall. Plants need acclimating outside about a week before transplanting to well-drained composted soil in an area with some shade during the continued on next page…
Papalo Citrus Salsa

**RECIPE**
3 cloves garlic, peeled and pressed
½ teaspoon sea salt
2 teaspoon extra virgin olive oil
1 pound tomatillos, husked, washed and diced
3 tablespoons minced papalo leaves
1 (or more to taste) jalapeno chili, minced
½ red onion, peeled and diced
2/3 cup fresh pineapple, peeled and chopped fine
1 orange, peeled and chopped fine
Zest and juice from one organic lime
1 tablespoon honey

**Instructions**
Mash garlic with salt and oil until a paste forms. Stir in remaining ingredients until mixed. Refrigerate for 1 hour then garnish with thin slices of lime. Makes about 2½ to 3 cups salsa. Use within one week. Great on poultry, eggs, salads, seafood or dipped right out of the bowl with fresh chips.

**Note**
Since papalo is about 5 times as flavorful than cilantro, use about ¼ to 1/3 less than cilantro to start until you find your desired taste of these substantial leaves.

afternoon. Water papalo plants similarly to cilantro or parsley.
You can start harvesting leaves in late spring by clipping off regenerative plant tips. The greatest beauty of these wonderful herbs is being available for all your ripe tomato and pepper recipes. Sow now and savor soon for what’s coming to flavor all your fresh summer salsas and salads.

To save seed, clip heads when mature but before they’re fully bloomed and they blow away.
Announcements
Susan Koenig reported the Children’s Garden grants have been submitted.
Jane Moyer reported the new class has started with 52 students.

Unfinished Business
Kathy Apple moved “In accordance with OSU policy, a Master Gardener may not receive remuneration for services related to volunteering with the Jackson County Master Gardener Program or the Jackson County Master Gardener Association.” Passed unanimously.
Kathy Apple moved “Reasonable travel reimbursement for expenses may be made for presenters who are not reimbursed by other entities, coming from beyond counties adjacent to Jackson County (Josephine, Douglas, Klamath, and Siskiyou) up to a maximum of $200. Passed unanimously.
Kathy Apple moved “Honoraria may be offered to non-Jackson County Master Gardener speakers up to $50 per event.” Passed 14 in favor, 1 opposed.

New Business
Michael Riding moved “JCMGA does not and shall not discriminate on the basis of race, color, religion (creed), gender, gender expression, age, national origin (ancestry), disability, marital status, sexual orientation, or military status, in any of its activities or operations. Passed unanimously.
Kari Gies moved to remove the Food Security Garden from our set of Demonstration Gardens. Unanimous approval. Discussion on promoting bringing food on Wednesdays during the summer to donate to ACCESS followed.
Kari Gies moved to allow the removal of the diseased peach trees in our Orchard Garden and to replace them with trees that are disease-resistant. Unanimous approval.

Review of 2018 board goals from the January board retreat—
• Increase JCMGA income by selling a minimum of $750 worth of bulbs Adopted unanimously
• Retain 50% of 2018 graduates after 3 years Adopted with a 14 yes/1 no vote.
• Increase the class size to 70 per year The motion was tabled.
• Provide JCMGA Board minutes, Reports to the Board and all Committee and Team notes on the membership side of the website The motion was tabled.

Jane Moyer asked for board agreement to ask committees to keep ongoing records for the year end coordinator reports. Granted
Kate Hassen, Susan Koenig, and Jane Moyer will represent the Master Gardener Program and JCMGA on the hiring committee for the new Master Gardener Coordinator.
JCMGA has been invited to participate in the Rogue Community College Earth Day Celebration on April 19 and the celebration of the 150th anniversary of the founding of Shady Cove on June 9. Items were tabled until Bill Gabriel, Outreach chair, returns from vacation.
A student representative will be elected to the board at the end of March.
Michael Riding was appointed OMGA alternate by President Kate Hassen.
Linda Holder reported KDRV has invited JCMGA to again present twice-weekly gardening segments.
Next meeting is Friday March 2 at 9:30 in the OSU Auditorium. ♦

Calendar

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<tr>
<td>Sat, Mar 17</td>
<td>Edible and Useful Native Plants</td>
<td>1–3pm</td>
<td>Erin Krenzer, Master Gardener</td>
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Native plants are easier to grow and better for the local environment than many cultivated varieties. In this class, students will learn about all of the edible or useful native plants that they could incorporate onto their landscape.

Pre-register online http://bit.ly/JacksonMG2017 or call 541-776-7371
There are so many things to do this month, it’s almost overwhelming! All the seedlings will be started in the greenhouse this month, and I still need to figure out the overnight heating. We have the ability to heat with solar energy, but it still needs to be configured and then set up. I would also like to use tanks of water, as to off-gas heat throughout the night. My intentions are two-fold: I’d really like to be as “Green” as possible (carbon-footprint wise) and I’m also a cheap-skate! Right now, the sun is free energy, as is the stored-water. I’m also looking into water collection off an adjacent building for future drip-irrigation uses. These processes are fun to put together, but time-consuming, and I don’t feel like I’m getting enough done!

That aside, right now is the perfect time to plant more trees! As trees are our number one way to produce oxygen and uptake carbon dioxide in the air we breathe, this becomes an all important early spring occupation. If you have the room in your yard for a tree or two, please plant now. Our cooler nights are perfect for transplanting fruit bearing trees, as well as conifers and deciduous trees. If water will be an issue for your young trees later in the season, I recommend putting in a drip-irrigation line at the time of planting thus avoiding loss to drought later in the season.

Have you added amendments to your compost pile and turned it regularly?

Now’s the time for this as well. We will be using our compost so much in the next few months. This becomes a great time to fine tune what you need, or want to add.

All the cold-weather crops can be direct seeded now. If you’d like a harvest from the cruciferous family (cabbage, collards, broccoli, kale and the like), and lettuces, arugula, peas or carrots and onions, now’s the time to get those seeds in the ground. The cold overnights and warmer days will help the seeds to sprout in the soil. (Remember HOWL: all seeds need access to heat, oxygen, water and light!) Do not plant baby plants yet! Unless they’ve been properly cold-hardened. Young plants will suffer, as our latest overnight temps have been too cold (21 degrees is too cold!) Refer to our Garden Guide for the Rogue Valley if you’ll need a refresh on the temps your seeds need. If you don’t have a soil thermometer, buy one now. Chart daily temps from your soil in your garden journal and you will know when to plant other plants later in Spring.

We live in an uncertain world these days. I was reading some old proverbs and one struck me as hopeful, and right up our gardeners’ alley. “Plant kindness and gather love.” Let us plant these in our gardens this year! Happy Gardening!
10 Best Selling Perennials at Spring Garden Fair

JCMGA Practicum preparation for Spring Fair is just starting and we need your help. We have identified our 10 Best Selling Perennials. If you have any of these in your garden please consider dividing them and donating the divisions to the Practicum.

1. Peonies
2. Rhubarb
3. Hosta
4. Hellebore
5. Dicentra (Bleeding Heart)
6. Monarda (Bee Balm)
7. Penstemon
8. Echinacea
9. Heuchera
10. Herbs (chives, thyme, oregano)

We are also looking for 1–3 foot rooted trees and shrubs.
But wait… think creatively about what else might be in your garden that could be divided and donated. How about ground covers or succulents? Berries or horseradish? Ferns or grasses? You never know what might be this year’s bestseller!

Spring Garden Fair donations should preferably be delivered in the month of March to ensure big beautiful plants by spring. However, plants will be accepted until April 1st. Please bring all donations any Wednesday (9–11am) in a non-returnable container and place them by the mailbox in front of the big greenhouse. Inside the mailbox are donation forms. Please fill out the form and place it in a plastic bag (also in the mailbox). Remember to place the bag with your donation.

Questions? Please email Kate Hassen at roseknitter1@gmail.com
Thanks in advance to all those who are donating!

Jacksonian County Master Gardeners are back “In the Garden” this month on KDRV-TV (Channel 12).

On March 21, “In the Garden” launches year 17 on the air with expert Jackson County Master Gardener speakers presenting what, when, and how to plant, from preparation to throughout the growing season.

How far does “our” expertise reach? Speakers recently learned that KDRV-TV is watched by approximately 170,000 households that spread over six counties from the coast (Curry), high desert (Klamath), mountains (Douglas and Siskiyou), to Jackson and Josephine Counties. That’s clout!

This year, “In the Garden” will again be seen live on Wednesday and Friday on KDRV's NewsWatch Midday hour (between 11am and noon; “In the Garden” usually airs close to 11:20am). Both segments will be rebroadcast on the following weekend.

Expect more hands-on demonstrations and practical do-it-yourself segments. Early this month, speakers plan their topics for the 64 segments through Halloween. If you have a plant or plant family, technique, or plant/garden subject you’d like to see a speaker cover on-air, please let “In the Garden” co-chairs Linda Holder and Maxine Cass know right away! We’re here for you!
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**

- **3/12, 11am** Identifying & Managing the Bronze Birch Borer  
  Nicole Sanchez

- **4/16, 11am** Powdery mildew: Biology & Management in the Garden  
  Dr. Jay Pscheidt

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**Hello from the Road**

_by Cindy Williams, Master Gardener 2014_

Let's face it, traveling in an RV means you have minimum space for fun gadgets, extra clothes and books because you generally live in less than 450 sq. ft. My friend Maxine Cass lives in a home not much bigger than our RV and she is remarkable at finding room for all the comforts of life, her hobbies and even her husband Fred. She is genius at space utilization. If Maxine can find room for all the creature comforts, then so can I.

Many RV'ers have found plants can help with air quality, stress, and they add color to sometimes cold looking surroundings. There is a sense of contentment and tranquility that comes from observing either a single flower, or patchworks of color and texture that seem just right. We have met travelers with succulents, herbs and geranium gardens. I am not talking about small gardens, some of these pots are 18” across. I asked one traveler why she traversed the country hauling around heavy plants. She said, “I just couldn’t bear to leave them at home and miss all this beauty.”

Doesn’t that sound familiar? We garden at home for the satisfaction of growing vegetables, fruit, and flowers giving us a sense of peace and sense of empowerment. We rejoice at seeing that flower blossom or taste that first tomato. As Master Gardeners we love our gardens, we are protectors of the environment and find an overwhelming sense of awe watching that first carrot or head of lettuce break the soil.

You ask what plants I have? A Norfolk pine, a philodendron and catnip for the four beasts that wake me up at 4:30 am every morning for food.

May is just around the corner, the time to plant. Please remember the Jackson County Spring Garden Fair for all your healthy young flowers and vegetables to plant that first weekend in May.

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As Coleen travels the country in her RV she enjoys growing tomatoes. She has had years of practice.
Beet Box

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