Recently Steve and I took the AAUW Garden Tour. For me it is one of the highlights of June. Taking a tour satisfies my curious need to see other people’s yards and gardens.

When I heard the rain pounding on the skylight at 6:30 am, it was not even clear that we would go on the tour. But by 10:00 the sky had cleared enough that we decided to chance it. The first three gardens we visited were in Eagle Point.

I was inspired by something at each place. One had the perfect outdoor shower and tub complete with gas fired water heater. Another had a lovely outdoor entertainment room surrounded by terraced perennial gardens. And the last garden featured shrubs and trees within a shade garden.

On the way back to Medford, it began to rain, once more. But a lucky break in the downpour allowed us to walk through two unique gardens. The first one had 20-year-old koi in a six-foot deep pond, three large waterfalls, a gazebo and a miniature train track that wound throughout. The garden was obviously a labor of love!

The last stop on the tour featured an edible garden growing in the narrow space between houses. Tomatoes and fruit trees were espaliered along the fence and the house. Large pots of blueberries grew right next to beans growing on fence panels. It was a large garden planted in a very small place that took advantage of the south facing wall of this home. It is amazing what a little ingenuity can produce.

Visiting just one garden is another way to take a garden tour. Recently, three friends and I visited the Douglas County Master Gardeners Demonstration Garden just outside of Roseburg. This garden is composed of several themed gardens each connected to the next by shady graveled paths. The rock garden is outstanding as is the food security garden. A day trip with a picnic is the perfect way to see this one.

But to satisfy my need to see what other people are doing in their gardens I have resorted to gawking on my daily walk. The route I take varies depending on the season and time of day. I love to watch a new garden planted or an old one be rejuvenated. I look forward to walking by the dahlia garden in August and the hellebores a couple of blocks down in February.

One garden is especially beautiful in every season of the year and it is right around the corner from my house. It is a perfect little cottage garden complete with a white picket fence and a rose arbor over the front gate. From the first bulbs of spring through the snow of December this little jewel of a garden amazes me. And I believe it always will. For I do love to take a garden tour.

— Margery Fish, We Made a Garden.

Photo above: Douglas county master gardeners demonstration gardens located west of Roseburg, Oregon at River Forks park.
The Wait is Over!

by Jane Moyer, Master Gardener 2005

Hello gardeners of Jackson County!

My name is Erika, and it is my honor to be the new Master Gardener Coordinator for Jackson County. Before coming to the Rogue Valley, I earned a Master of Agriculture degree from Colorado State University, which I completed concurrent with Peace Corps service. I served as an Agriculture Extension agent with the U.S. Peace Corps in rural Paraguay from 2014-2016. Since my return in 2016, I have been gardening and landscaping for a small family owned company in Fort Collins, CO. Prior to the Peace Corps, I worked for the Forest Service on different projects pertaining to urban forestry and post-fire recovery of conifer species. I look forward to being a part of the Master Gardener and OSU Extension family, in addition to learning about the beautiful flora and ecosystems of Southern Oregon!

Erika Szonntag, Master Gardener Coordinator

After months of waiting, our new Master Gardener Coordinator, has arrived! We’d all like to welcome Erika Szonntag to the Master Gardener family.

Erika started work on Monday June 18. We were able to overlap by one week and what a week it was! Trying to acquaint Erika with the many facets of the MG Program and JCMGA, the week was packed with meeting and talking with as many committee chairs, attending as many meetings, and viewing as many programs as possible.

The week started with the normal new hire requirements and formalities. Then right off to her first meeting, the Gardens Working Group. This was followed by an all-afternoon meeting with Kate Hassen, JCMGA president, and Jane to review the Venn diagram (relationship between the Jackson Co. MG Program and the Jackson Co. MG Association), the committee structure of JCMGA (the working groups), all the information to be found in the directory, and her responsibilities to the association. Whew! That was just the first day.

In the following days, Erika met with the co-chairs of the Plant Clinic, the Apprentice Coordinator, one of the co-chairs of “In The Garden,” the chairs of Seed to Supper, and Winter Dreams Summer Gardens. She also met with Rhianna Simes to discuss community contacts, and Sara Hunt, the new MG Coordinator in Josephine Co. She visited the GEM’s and apprentices working in the gardens and attended their monthly meeting. She observed the first day of the Children’s Garden and the

continued on next page...
taping of an “In The Garden” segment, visited the Growers Market Plant Clinic, toured Seven Feathers Arena where the Spring Garden Fair is held, learned about the Garden Guides, the financial bookkeeping for the programs she oversees, and how to operate the amazing copy machine.

After a quick weekend to catch her breath, Erika and Jane met with John Punches, the Regional Administrator to discuss all the things she would need to know about the Extension. Then Jane rode off into the sunset promising to be a resource but not a constant presence. Still on the horizon for Erika are a meeting with the SGF co-chairs, her first board meeting, a meeting of all the MG Coordinators in the state, and, I’m sure, lots more!

And so, we welcome Erika to Oregon, to Jackson Co., to SOREC, and to the Master Gardeners.

She can be reached at erika.szonntag@oregonstate.edu or 541-776-7371.

Wait...

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The green beans are half way up their poles, and the peas are almost done. The carrots are just about finished, and I have kale and arugula coming out of my ears! I have eaten four artichokes from my plants (Yum!) and I’ll have enough fennel for the neighborhood.

The tomatoes all have little green fruits on them and I’m delighted to see peppers, summer squashes and cucumbers ready to pick soon. Life is Good!

I have been busily finding and transplanting all the volunteer plants the birds have bestowed upon my yard. Some of them are great, like the beautiful pink hollyhock I now have growing in the flowerbed (previously in a garden box), and the various sunflowers I’ve found growing everywhere—they are now in a special place, just for the birds to forage again.

What I am most concerned about are all the white oak trees I have popping up everywhere, thanks to the busy “camp robber” blue jays. It was fun (at first) finding them here in there in between my rosebushes. Then, when I started seeing them pop up in my garden boxes, I’d have my grandson transplant them where we could use a big tree. Now it’s not fun anymore, as I’m finding them all over the yard, garden, and acreage in places I really don’t want them to be.

Then I started thinking about what these sneaky birds are really up to. Yes, studies have found that these birds are so clever, that they remember where every single seed they plant is, for future forage. If a bird plants too many for it to consume, the benefit to nature is a wonderful surplus of trees. (Unless its in a place in our gardens where we consider the plants to be a nuisance and we pull them out.)

Two summers ago, the irrigation viaduct running along our property border was enclosed. The stately 200-year-old white oak tree in the parcel of land to the south of my property was right on the ditch line. The culvert was inserted where water for at least 90 years had babbled. This apparently severed many deep roots.

The tree that once hosted generations of nesting red-tailed hawks is now dead. So now I’m left to wonder if the jays are not trying in their own way, to restore the white oak savanna that surely once stood where the last white oak lived. Maybe one of these seedlings will grow into a big, beautiful tree. It will provide our planet with fresh oxygen, provide shade for animals and humans, give many nooks within its branches for future nesting birds, and will once again feed those crazy blue jays – or at least give them fine “Hide-and-Seek” games to play in the future.

As your corn grows taller and starts to tassel this month, think about all the wild creatures we inadvertently “host” in our gardens every day. Maybe they are up to a lot of good things, we humans haven’t yet considered. Happy gardening!
“What is a weed?” Emerson wrote. “A plant whose virtues have not yet been discovered.”

A weed to any other might well be a wonder for you to behold and well worth working in with your rotation of kitchen garden greens.

Yes, one most often not only finds but despises Taraxacum officinale, the common dandelion. We hate their lurking amidst the leaf blades of the lawn, lounging alongside the lettuce and insinuating its jettisoned offspring to light everywhere we don’t want them.

However, despite its weedy reputation, its benefits shouldn’t be overlooked. (Even its original French name dent de lion, (lion’s tooth) is quite distinctive. It is likely these plants originated in Europe and Asia then used during Roman times as well noted by Anglo Saxon tribes of Britain, Normans of France and medically used in tenth and eleventh centuries by Arabian physicians.

So useful is this plant that it was purposely carried across oceans and continents to America, Australia and New Zealand and many other temperate regions. Not only are its roots beneficial as a remedy for liver problems, the entire plant is highly nutritious. Dandelion leaves are a diuretic having the highest vitamin A content of all greens. Their flowers are also heavily endowed with lecithin.

Since all plant parts may be consumed, one can use them in salads, roasted, fried, and mixed in baked goods, made into tea or a coffee-like drink, used for dye or even fermented into wine. They have a distinctive taste similar to endive and chicory with a light bitter tinge. The best dandelion plants are those strains purposefully cultivated since they’re much less bitter than their wildly rampant counterparts.

Although cultivated dandelion can and will propagate as rampantly as their wild cousins, clipping flowers before seed develops is the ticket for controlled crops. Successive sowing only what you can use before seed setting is the secret. Given dandelions may be sown March-September they’re a most bountiful crop if planted in rich well-drained soil in partial shade. Again, despite their ill reputed reputation, they’re quite an attractive plant, especially the burgundy stemmed varieties.

To experience this sensational-spicy green, clip the youngest leaves for...
...continued from previous page

tenderer and mildest flavor salads. Harvest barely open flowers for wine, beer and other beverage making. Pull mature whole plants (including the root) to blanch or stir fry. If that weren’t enough, dried roots make tingling teas and dye or if roasted and ground will brew a coffee-like brew sensation.

So instead of elimination, think vindication! Venture out and versify with the invaluable dandelion.

Dandy Red Salad

1 pound red fingerling potatoes, washed
About 8 cups of young dandelion greens, rinsed and drained
2 tablespoons extra-virgin olive oil
3 cloves garlic, pressed
2 tablespoons fresh tarragon, tender stems and leaves or leaves removed from woodier stems, minced fine
7 green onions, cleaned and cut in thin slices with some tops included
1 can low sodium or salt free organic garbanzo beans, rinsed and drained
Zest and juice of one organic lime
2 tablespoons apple cider vinegar
1 tablespoon honey
5 oz of low fat plain or lemon Greek Yogurt
1 tablespoon extra-virgin olive oil
One dozen Calamata olives, sliced
¼ cup shelled salted pistachio nuts

Steam potatoes until just tender, about 20 minutes. Cool enough to handle then cut crosswise in thick slices. Heat oil in sauté pan over medium heat until hot but not smoking. Add garlic and cook until clear and lightly browned. Add dandelion greens and sauté until limp, about one 2 minutes. Add tarragon, green onions and garbanzo beans and sauté about 30 seconds more. Dump contents from sauté pan in large bowl with potatoes. Mix together lime zest and juice, vinegar, honey, yogurt and oil. Pour over mixture in bowl along with Calamata olives. With hands or silicone mixing spoons blend all until just mixed. Sprinkle pistachio nuts over top and cover. Chill for an hour or overnight then serve. Will keep refrigerated about 5 days. Serves about 8.
A Treat to share...

by Cindy Williams, Master Gardener 2014

Our President-Elect, Susan Koenig works alongside the Master Gardeners each Wednesday in the demonstrations Gardens. Like many of you she brings us a treat to share during the 10 am break. She has volunteered to share one of her yummy recipes for you to enjoy.

Besides working in the gardens and being Apprentice Coordinator, Susan works tirelessly to obtain grants for the different projects Master Gardeners have around the Extension. Her latest Grant for the children’s garden was a great gift for Roberta Heinz and the children. Susan would like to thank all the volunteers that have put in countless hours to make sure the grant money goes as far as it can. Stop by the Children’s garden to see the results of this hard work. ♡

Susan’s Apple Spice Cake

3 cups sugar 1 Tbsp cinnamon
2 tsp vanilla ½ tsp nutmeg
1½ cups vegetable oil 3 cups peeled, chopped apples
3 eggs 1 cup chopped pecans
3 cups flour ½ cup raisins
1 tsp baking soda 3 Tbsp sugar
¾ tsp salt Vanilla or Lemon Icing (optional)

- Preheat oven to 325°
- Cream together the sugar, oil and vanilla in electric mixer.
- Add the eggs, one at a time, and beat until smooth and creamy.
- Sift together the flour, baking soda, salt, cinnamon, and nutmeg.
- Beat flour mixture into wet mixture, adding one third at a time.
- Add pecans, raisins, and chopped apples to cake mixture and mix until evenly distributed. If the mixture seems too stiff, add a few tablespoons of water.
- Coat large Bundt pan with spray oil. Coat pan with 3 table spoons of granulated sugar.
- Pour cake mixture into pan. Bake at 325° for 1-1/2 hours or more until knife inserted comes out clean.
- Cool completely and loosen sides before inverting pan to slide cake out.
- Serve plain or with vanilla or lemon icing. Heat icing in microwave 10-15 seconds until liquid and drizzle over top.
Ever wondered how Master Gardener experts who appear on KDRV-TV twice a week from late March through October prepare to go on-air? Their mission is education and community outreach. And they extend the Master Gardener program’s reputation and reach through five counties, to 170,000 households.

Here’s how we do it. Early each year, a dozen or more “In the Garden” speakers gather to choose their subjects and dates.

Each week, one of the program co-chairs (Linda Holder or Maxine Cass) requests a short outline, called Anchor Notes, from the coming week’s two speakers. The notes are forwarded to the KDRV-TV staff as they start the week, so that the host knows the segment topics, which Master Gardeners are appearing that week, and close captioning can be prepared.

Speakers prepare their own segments. Props include plants, amendments, gadgets, seed packets, containers, a tablecloth, risers, etc. Weather, smoke, or personal choice dictates whether a speaker will chat with the host and viewing audience outside on the station patio or inside the studio.

Speakers will be on-air from 2½ minutes to as long as 5 minutes, so planning and self-rehearsing includes skills such as expanding or contracting the topic, having extra facts on hand, and knowing a lot about your subject.

In June, Robin McKenzie presented Heucheras for a shade garden, even color-coordinating her outfit to harmonize with her plant props. For her segment on lawn care, Teresa Reavis brought a square of neighbor’s turf to show fungus damage.

On broadcast day, the speaker arrives about one-half hour before air time with her props, and sets up. The camera person arrives with a lapel microphone for the speaker.

Suddenly, between about 11:15 to 11:25, the host emerges from the station and gets ready to go live with “In the Garden.” By that time, the day’s speaker is on a roll, smiling and ready to get viewers out in their own gardens, enthusiastically conveying their own excitement. “In the Garden” co-chair Sandy Hammond is often there for speaker support and to take many of the speaker pictures that appear with this column!

Please let us and the speaker know that you see “In the Garden” whenever you catch a segment. These are your friends and colleagues putting a shine on all our Master Gardener efforts!

“In the Garden” airs live on Wednesday and Friday on KDRV’s NewsWatch Midday hour. Both segments are rebroadcast on KDRV-TV on the following weekend and can be viewed on the kdrv.com website.
any may have heard me talking about the 6’2” gopher that has been active in the Children’s Garden. I have received all kinds of good advice about how to eradicate said gopher. Several of you have even volunteered to set traps. Then I reiterated that the gopher is 6’2” tall. This opened many mouths into the OH shape.

It was then that I described just what this gopher is doing out there in our garden. He, now formally known as Jan Carlson, has been completely redoing the entire irrigation system in the Children’s Garden. Along his way, in his many mining expeditions, he has discovered a wealth of here-to-fore lost pieces of irrigation information relating not just to the Children’s Garden but to the gardens near and not so near to the garden.

One day, he came up to me and asked if I knew that the control for the Wild Flower Garden resided smack in the middle of the south end of our garden. Well, no and neither did the Wild Flower Garden crew. Along the way in his excavations, there were several pipes with a mysterious source, use and destination. Some of them, when followed ended up capped or simply whacked off at some time. A couple of them turned out to be the answer to questions that Doug and Scott had when researching the irrigation set-ups for other gardens.

Last Saturday, six of us joined Jan in the garden and filled in the trenches that he had dug when mapping out and creating a new and wonderfully efficient irrigation system for the Children’s Garden. This new system will hold us in good stead for many years to come.

Jan has spent hours working steadily towards our goal of having a system that will not tax our current water resources yet will water the garden in an efficient manner. Areas will be watered according to our needs and not watered during times when other gardens need the water resources. Access boxes to timers and valves are now clearly marked both in the garden and in a master plan that will be part of the overall water system at the gardens. The new system was designed so that the new raised beds that will be built in the Fall will be served with no additional work to the new system.

All of us associated with the Children’s Garden send a huge Thank You to Jan. He has made such a positive change to the garden.
Show your support when you shop at the Grange Co-op!

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!
Thank You, Jane

for all you do, but most importantly, for filling in as the MG Coordinator. You single handedly saved the 2018 Jackson County Master Gardener Program. Now that we have a bright new light to lead the program, you may actually have a chance to tend your own garden this summer! Or put your feet up, or ??? But you better be back before Practicum starts.

— Best wishes, Susan K

Dear Jane, Thank you so much for your dedication, persistence, and hard work to keep the Master Gardener program top notch and sustainable!

— Kathy Apple

“Thank you for everything you do!” Enjoy your day!

— Jo Terrell

Her smile says it all, even when she is up to her shoulders in alligators. She knew I would be able to do things and because of that, I was able to do them even though I had my doubts.

— Roberta Heinz

I asked Jane, “How is it that you are always so happy?” She replied, “I can choose to be happy or I can choose to be sad. I choose to be happy” That really stuck for me and I try to use it often. Thanks Jane,

— Annette Carter

“Jane wears so many hats. She wears them all with efficiency, grace, calmness and a smile. When I grow up I want to be just like her.”

— Sandy Hammond

Jane has an infectious personality and is such a hard worker on behalf of our Association. Jane: We appreciate all you do. Thanks.

— John Kobal

Jane, we could not have had a better captain to steer the ship during our recent transition period. Thank you for everything you have done (and continue to do) to help our organization and the MG Program in so, so many ways :)

— Kari Gies

Bless you Jane!

— Chris Jherrild

Mark Your Calendar

Thursday, July 12, 5:30–7:30pm
Cool Season Vegetables
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.

Thursday, Aug. 23, 6–8pm
Preparing Your Soil for Winter
Scott Goode, Master Gardener
Learn how to use techniques like cover crops, mulches, and tarping to turn winter and early spring into productive periods in your garden calendar. Using nitrogen fixing winter crops and soil biology to work for you, will save you time and money come planting time next spring.

Thursday, Sept. 13, 6–8pm
Yoga for Gardeners
Adrienne Eisenberg, Yoga Therapist
Sustainable gardening applies to how you treat your body just as it does to the methods you rely on for healthy soil and plants. This class will focus on giving gardeners the tools they need for strengthening and lengthening the muscles needed to maintain healthy alignment which will support you in your gardening and in your life. Bring a yoga mat if you have one. (Some will be available at the class.)

Pre-register online
JacksonMGWorkshops
or call 541-776-7371
Winter Dreams
Summer Gardens

20th annual Gardening Symposium
SATURDAY, NOVEMBER 3, 2018
9:00 am to 4:30 pm

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

REGISTRATION FEE $45
includes lunch and free parking

Over 30 classes cover topics such as...
- soil composition and health,
- building and maintaining raised beds,
- attracting pollinators,
- using native plants in your landscape,
and much, much more!

For information about classes and schedules,
online registration and payment, visit:
www.jacksoncountymga.org

Student discounts and scholarships available
Board of Directors Meeting, June 7, 2018

by Keri Couvrette, Master Gardener 2017

Announcements
A condolence card and check were sent to Jackie Freeman. Everyone is still encouraged to individually contribute to the Go Fund Me campaign for Jackie. https://www.gofundme.com/in-loving-memory-of-charles-freeman

JCMGA sent a condolence card to Gayle and Frank Stets upon the recent passing of their son.

No President’s Report

Treasurer’s Report
Annette Carter reported after the SGF we are on a pretty good track.

Unfinished Business
Square devices:

Jo Terrell reported that for security purposes JCMGA needs to change our current use of magnetic strip readers for charging to chip readers. It appears that most companies are utilizing the new chip reader for customer security.

MOTION: Jo Terrell moved that the Board discontinue the use of the magnetic strip card readers, purchase three Square chip card readers and that we begin the use of the chip card readers upon their arrival. The motion was seconded by Susan Koenig. Motion approved.

SGF Report: Each Chair’s quick report:

Linda Holder – Vendor: Reports from the Expo were that everyone was delightful to work with. There were 118 vendors that used 222 booths and there were lots of new vendors, 80% turned in surveys. Among the many comments were: 1. We were friendly. 2. We were well organized. There was good communication. 4. Everyone loved the floor covering.

Jane Moyer – Volunteers: There were 79 surveys returned. Most people surveyed felt that JCMGA booths were very well organized and loved the floor covering. Suggestions for next year included: 1. The Raffle booth should have one container for each item. 2. Well water testing needs more advertising. 3. Everyone should get a hand stamp upon entry. 4. Rather than using paper for the survey, use Survey Monkey.

Sandy Hammond – Publicity: Attendance was down, profits were up. Suggestions were to pass something out about SGF at the Pear Blossom Parade and put Banners up.

Kate Hassen – Site: She was pleased with how site went this year. There were only three people who had ever done this before, Juliette Van Weeghel, Heidi Martins, and herself. Bill Gabriel and Jim Buck shared the load as outside area managers which was a new idea that worked well. Four area managers were students. Juliette was the manager of the area managers. Heidi and Rod worked well as a team of Site managers. The floor covering was wonderful, vendors like it also. Vendors were happy with the set-up schedule and the time allotment for moving vehicles.

The co-chairs agreed that the 2018 SGF was successful. All 4 co-chairs have volunteer to chair the SGF again next year.

New Business
1. Quarterly Meeting Report: President Hassen reported that she, Kari Gies, Jane Moyer, Susan Koenig drove to Roseburg for the Quarterly Meeting. They participated in a panel about our Demonstration gardens. The Douglas County MG Demonstration garden are beautiful and well worth a trip to visit.

2. Welcoming for New Coordinator: The New Master Gardener Coordinator’s name is Erika Szonntag, she will start on June 18, 2018. She and Jane will overlap for a week, then Jane will help as needed. Erica will be at the next Board Meeting.

3. Picnic: A committee for the annual picnic, given by the JCMGA for all Master Gardeners, was set up to help Susan Koenig with the decorations, set up and the program. The committee consists of Sandy Hammond, Gina Velando, Pam Hillers, Jane Moyer, Sherri Morgan and President Hassen. The picnic will be Saturday August 25, 2018.

4. Requirements for student hours: Jane Moyer reported that OSU requires that half of the 70 volunteer hours be education. JCMGA has not been following this requirement. Currently we have only the 20 hours in the Plant Clinic that are educational. If 21 hours were required in the demonstration gardens, we would more than half of our required 70 student volunteer hours.
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.

The webinars are approximately 40 minutes long followed by a moderated Q&A session. Each webinar is approved for one hour of continuing education credits for Master Gardeners. Just be sure to note which webinar you watched when reporting your hours. For more information go to http://blogs.oregonstate.edu/ediblegardens/2018/04/24/2018-webinars-master-gardeners-updated/

**Upcoming Seminars**

**July 26, 11am**

*Meet the New Neighbors: Emerging Pest Issues in Oregon* presented by Robin Rosetta

**August 30, 11am**

*The Latest Research on Bees in the Garden: Results from the OSU Garden Ecology Lab* presented by Dr. Gail Langellotto
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.

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