

Graduation and Awards Banquet

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



As the gardening year wound down, the class of 2018 Master Gardener students finished. And as usual this class was the best ever!

On October 13 the 2018 Master Gardener students and many veteran Master Gardeners met for an evening of celebration. Master Gardener, Susan Bowden, provided a fine meal of either pulled pork or ratatouille and her wonderful squash buns. There was more than enough for everyone to eat and ice cream with all the toppings for dessert.

Two students received special recognition this year. Nominations for this award came from the practicum and other committees where students completed their 70 volunteer hours. These two students stood out among their peers:

- Gina Velando received the *Let's Get 'Er Done* award for serving as the student representative on the Board, her work in the practicum, and helping with planning the picnic just to mention a few of her accomplishments.
- Steve Hassen received the *Jack of all Trades* award. He worked in the orchard and with Gardens and Grounds all summer. Steve, also helped to repair the irrigation lines, designed and helped to build the new bins. His work in the practicum class as well as the layout for the Spring Garden Fair added to his volunteer work.

Three veteran Master Gardeners also received awards:

- Sandy Hammond is a special Master Gardener who is always first in line when there is work to be done. Sandy received the *Ain't Nothin' to It, But to Do It* award. She manages the

marketing and sales for the Garden Guides, co-chairs the Spring Garden Fair, has taught in the Practicum for the past three years, and planned and produced the yard sale for the past two years. And these are just the first few things I can remember. Sandy is also the most upbeat and happy person I know.

- Glenn Risley is a tireless volunteer and he received the *Volunteer Extraordinaire* award. Glenn has served as our photographer for several years. He taught in the Practicum, worked on Gardens and Grounds, and raised thousands of milkweed seedlings for the Spring Garden Fair.
- Sharon Maurin has worked tirelessly to keep the Bees and Butterfly garden looking wonderful all year long. Sharon received the *Golden Rake* award. She has done this year after year adjusting to all the uproar during the building of the new greenhouse with grace. She also volunteered to take care of the flower bed in front of the Research Building for several years. She is one of the quiet people who work behind the scenes and we sincerely appreciate her efforts.

Five Master Gardeners were recognized for 20-year *Service Award*: Linda Holder, Joan Long, Richard Hoskins, Nickie Van Vleck and Barbara Klemm received certificates and recognition from OMGA and JCMGA. We are so blessed to have these people in our Association.

Two other JCMGA awards were given:

- *Jackson County Behind the Scenes Master Gardener* was awarded to Lynn Kunstman for her many contributions

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Graduation and Awards Banquet

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in the practicum. We recognize her willingness to work behind the scenes picking up and doing quietly the work that needs to be done.

• *Jackson County Master Gardener of the Year* was awarded to Kate Hassen for her work on the JCMGA Board.

Jane Moyer received a Lifetime Membership for her extraordinary work in temporarily serving as the OSU Master Gardener Program Manager for this year. In addition to that very big job, Jane was a co-chair for the Spring Garden Fair and managed practicum classes. I can't begin to list the many things Jane has done over the years. No one deserves a Lifetime award more than our Jane.

As the JCMGA year draws to a close, we celebrate the hard work and talent of all our volunteers. We can award just a few every year knowing that the success of this Association depends on every one of us. And I am proud to be one of you. Congratulations everyone. ❖

See photos from the Graduation and Awards Banquet on Pages 6-7

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"Coming together  
is a beginning;  
keeping together  
is progress;  
working together  
is success."

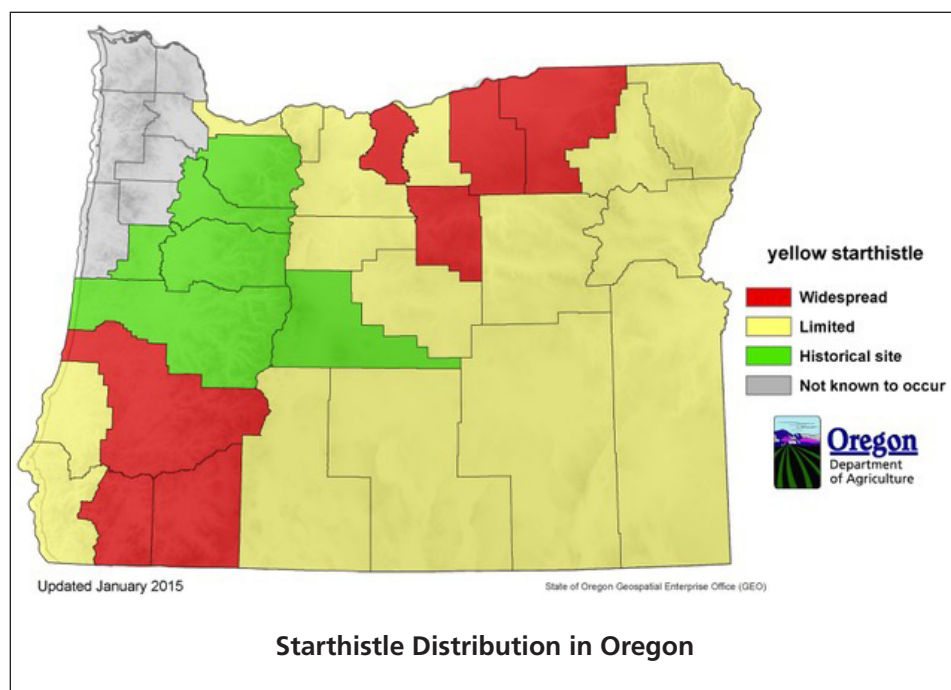
— Edward Everett Hale  
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Hello Autumn, Hello Weeds

by Erika Szonntag, Master Gardener Coordinator



Autumn has arrived! Moody, cloudy mornings give way to cobalt skies and views to Mt. McLoughlin in the afternoon. Gentle rains cool the scorched earth and relieve the heavy heat of the summer past. Crickets hum and owls call through the chilly nights.

Autumn is a balm to us all, and it's the season once again for many plants to grow, including some highly invasive species! You may have already noticed yellow starthistle (*Centaurea solstitialis*) greening up. I know I have. We live on two acres outside of Jacksonville, and probably 70% of the property is occupied by the infamous weed.

Yellow starthistle is a winter annual whose seedlings germinate beginning

in the fall and continue through the spring, completing their life cycle the following summer¹. The plant reaches heights of six inches to five feet after developing a rosette in autumn. Thorny, yellow flower heads develop from late spring until the following fall.

Yellow starthistle arrived as a contaminant in alfalfa seed from its native Mediterranean region in 1869 and has since overrun 10 to 15 million acres in California, plus tens of thousands of acres in southwestern Oregon. It does well in disturbed soils and is considered a 'B' rated weed by the Oregon Department of Agriculture— meaning that it is regionally abundant, but may be limited in distribution in some counties. It thrives in warm, semiarid environments

and can completely displace desirable forage species by rapidly depleting soil moisture.

How does one manage such a weed? I caught our own Pam Hillers while printing out some articles about yellow starthistle and she shared with me her experiences managing it. She and her husband have 20 acres which initially was overrun by the weed. Over the last several years they've been quite successful at eradicating it with a combination of mowing, hand pulling (with a fancy tool Ron made from a garden hoe) and planting certain forage species.

Yellow starthistle can be shaded out, pulled by hand, or controlled by other means, but otherwise needs to be outcompeted for long-term management success. An integrated approach using "prevention, containment, and control" (Larson et al, 2008) is recommended for the most successful management. Good luck this rainy season tackling your yellow starthistle! ❖



¹ Larson, L., Sheley, R., McInnis, M., and Kiemnec, G. 2008. *Yellow starthistle – ecology and management on Pacific Northwest rangelands*. EM 8580. Oregon State University Extension Service.



Gardening Gourmet — The Apple of Your Pie

by Syd Brown, Master Gardener 2000



1625, quickly spread to over 14,000 varieties across America by the end of the 1800s. Although many of those long ago relics no longer exist, those that do make us one of the world's largest apple producers.

Though thankful we may be to our forbearers for bringing us their apples, they didn't follow through with the crust. Their contribution was made with coarse flour and suet. It was thick, tough and totally inedible. Along with unpalatable crusts, no modern-day pies were at that first Thanksgiving feast. The French get the credit for introducing butter which vastly improved the American diet and pie crusts. *So is there a bad apple in this lot?*

As John Chapman (Johnny Appleseed) joined those in the late 1700s expanding the American west, the pioneers following in his footsteps were drying, preserving and making cider from apples, as well two valuable trading commodities, brandy and applejack. No apples of discord *upsetting the apple cart* here.

As American as apple pie was well in use by the late 1860s (soldiers in WWII said they were fighting for *mom and apple pie*). Once planted on American soils, the apples rampant growth created untold varieties and species, so one could select from many to consume *a different apple a day to keep the doctor away* (or the Pembrokeshire proverb *eat an apple on going to bed and you'll keep the doctor from earning his bread*).

This season as you reflect on our American heritage with images of Pilgrims, the Statue of Liberty, bald

As autumn leaves cluster in mounds we gather together at tables laden with the aromas of our gardens' bountiful harvests. Amidst all the offerings is that spicy-sweet-scent of a fresh baked apple pie *...the apple of my eye and pie!*

We're truly blessed to have such sugar-crusted confections and, coincidentally enough, should be most thankful for the Pilgrims toting them along to propagate here. If not for their bringing along the seeds (some of the 70 varieties growing in England at the time) to plant at the Massachusetts colony, we'd have less to celebrate this month. *So how do you like them apples?*

Dating back thousands of years across Europe and Asia, those seeds brought here from England and cultivated in

This season as you reflect on our American heritage with thoughts of Pilgrims, the Statue of Liberty, bald eagles, and baseball, don't forget to thank Johnny Appleseed.

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eagles, and baseball, be grateful we may not only indulge in that most magnificent *apple of our eye* but all those *delicious pies in the sky*!

Some Apple Varieties for Delicious Pie

Each apple lends different characteristics to pie as well as using a variety adds a delicious dimension of varied flavors and textures.

- Jonathan
- Newtown Pippin
- Fuji
- Braeburn
- McIntosh
- Ashmead's Kernel
- Spitzenberg
- Granny Smith
- Jonagold
- Honeycrisp
- Gala



Autumn Classic Apple Pie

The full dimension of apples comes through in this pie with nothing added to mask their flavors

Pie dough

2½ cups unbleached flour

1 teaspoon salt

2 tablespoons sugar

12 tablespoons ¼" chunks of chilled unsalted butter

8 tablespoons coconut shortening

6–8 tablespoons ice water

Pulse flour, salt and sugar in processor with steel blade. Pulse in butter with 5 one-second bursts. And shortening and continue pulsing until mix resembles very coarse cornmeal...4–5 more one second pulses. Turn mix in large bowl sprinkling over 6 tablespoons ice water pressing together adding 2 more tablespoons ice water if needed until dough sticks together. Wrap dough ball in plastic and refrigerate (up to two days).

Preheat Oven to 425°

Divide dough in half and roll each out on plastic to a 12" circle. Keep one chilled while fitting the other in the bottom of a 9" deep pie dish. Chill this crust while preparing filling.

Apple filling

4 lbs of apples, washed, quartered, cored and cut (leave peel on or off if preferred) in ½" thick slices. Use a mixture of apples for tart-sweet and texture

¾ cup organic sugar

Juice and zest from one organic lemon

¼ teaspoon salt

¼ teaspoon ground nutmeg

1 teaspoon ground cinnamon

⅛ teaspoon ground allspice

1 egg white, lightly beaten

2 tablespoons sugar

Ground cinnamon

Gently mix together in a large bowl the apple slices, sugar, juice and zest of lemon, salt, nutmeg, cinnamon, and allspice. Spoon apple mixture and juices in chilled pie crust mounding in center. Place second piece of chilled dough over apples and crimp edges together with bottom crust. Paint crust top with egg white then sprinkle with 2 tablespoons sugar and sprinkle with cinnamon.

Bake about 25 minutes until top crust is golden then reduce oven temperature to 375° and continue baking about 40 minutes longer. Transfer to rack and cool before serving warm or cold with fresh whipped cream or vanilla ice cream.

Note: I put foil beneath pie pan to catch any spill overs while baking.

Class of

2018

Graduation and Awards







In the Garden — All Good Things Must Come to an End

by **Linda Holder**, Master Gardener 1998, Co-chair In the Garden

After an exciting, energetic, inspiring, and educational run of 17 years, we broadcast our last segment of In the Garden on September 21, 2018. Begun in 2002 with KDRV-TV meteorologist Scott Lewis, the segments were initially entitled Scott's Garden and were filmed at the newly constructed raised bed garden on the station's patio. Master Gardeners planted and tended the vegetable garden which through the

years morphed into culinary herbs, ornamentals, a children's garden, and even an Asian garden.

Later, as we became more confident in our ability to impart gardening wisdom to the community, we moved the filming to the Extension gardens and even to private and community gardens.

But, gardens aside, what made this project the overwhelming favorite that is was, attracting over 170,000

households weekly, were the fabulously talented speakers! With the risk of forgetting someone, I would personally like to thank the following speakers who, over the years, kept our viewing audience informed about gardening know-how and trends, kept our segments fresh and appealing, and were the real "stars of the show" presenting over 800 gardening segments to our local community:

Jeni Ambrose
Steve Andrews
Stela Balint
Kara Baylog
Eileen Beall
Dottie and Jim Becker
Vickie Belknap
Max Bennett
Myrl Bishop
Sam Ward Blachly
Tal Blankenship
Ron Bombick
Trish Bowcock
Judi Bowers
Honey Brown
Virginia Brown
Jim Buck
Ronnie Budge
Jason Bull
Maxine Cass
Bill Coleman
Peggy Corum
Bonni Criswell

De Davis-Guy
Melanie Dupuis
Julie Engleson
Gwen Evans
Steve Farnsworth
Cicely Fleury
Rosenelle Florencechild
Mary Foster
Alexandra Ganoë
Kari Gies
Scott Goode
Kathy Griffin
Richard Grosjean
Sandy Hammond
Gary Harding
Anne Harris
Roberta Heinz
Chris Hjerrild
Joe Hyde
Janet Kelly
Erin Krenzer
Lynn Kunstman
Kelly Lambert

Kristina Lefever
Kelly Leonard
Joan Long
Patrick Marcus
Bonnie Martin
Melissa Matthewson
Stewart McCollom
Robin McKenzie
Baldassare Mineo
Marilyn Moore
Denny Morelli
Sherri Morgan
Jane Moyer
Rhonda Nowak
Carol Oneal
Debra Osborne
Laurin Parker
Maud Powell
Michele Pryse
Janet Rantz
Teresa Reavis
Georgia Richards
Diana Robanske

Carol Robinson
Janet Rodkey
Dave Rugg
Ellen Scannell
Brett Schumacher
Terry Senko
Don Shaffer
Roy Shaw
Rhianna Simes
Kenda Swartz
Erika Szonntag
Jo Terrell
George Tiger
Chuck Timberman
Carolyn Trottmann
Marsha Waite
Christopher White
Jody Willis
Mira Wingfield
Kay Wolf
Carol Wythe

I would also like to thank those that have co-chaired with me over the years that have made my life infinitely more easy but have also contributed immensely to the project and they are Maxine Cass, Mary Foster, Sandy Hammond, and Lauri Parker. Thank you one and all!

We now look forward to the future with new ideas and the possibility of new projects. Stay tuned! ❖



On the Road...

by **Cindy Williams**, Master Gardener 2014



They call this camping because there are no Walgreens or Targets this far down in the Florida Keys.

Thanking people and reading a list of names for some can be boring. However, I hope when you read the following names you will say "wow, I didn't know it took this many to take care of publicity and communication." This seems to be the one month in the year that we give thanks for our friends, family and the bounty of food we have worked so hard to grow during the summer. This month people accept these thanks graciously and smile. I too, must say thank you to those who have helped with all that must get done for the Master Gardeners this year.

If you're reading this article in the Garden Beet, please thank Peter Livers and Karen Finnegan for the layout and proofreading of our newsletter. They have both given us the very best of their creative skills. Thank you for your time and dedication.

Our regular writers must be acknowledged and thanked; Julie Engleson, Kate Hassen, Peggy Corum, Keri Couvrette, Jane Moyer, Erika Szonntag, Maxine Cass, and Sydney Jordan Brown. Do you realize that Sydney has been writing every month for the Garden Beet for sixteen years? She (and her Jack Russells) entertains us with her stories and recipes, and has never been late in submitting an article. Thank you all for your time and dedication.

Kristina Lefever and Janice Alderman manage the Facebook page by posting articles, events, great cartoons and civic information beneficial to you, the Master Gardener. Thank you for your time and dedication.

Maxine Cass and Kathleen O'Reilly write Master Gardener Public Service

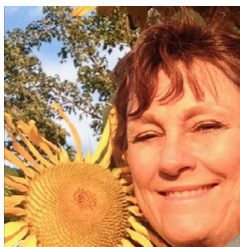
Announcements and send them in for publication. All organizations must rely on free advertising and these two insure that the public hears about our events and programs. Thank you for your time and dedication.

There are so many others that make my job easier; Sheila Lee, Linda Holder, Roberta Heinz, Kenda Swartz, Glenn Risley, Annette Carter, Pam Hillers and Sandy Hammond. They take photos, deposit checks, update my mailing lists, write, send the mail and fill the garden book orders. Thank you for your time and dedication.

Two people who endlessly support the Master Gardeners are Melissa Williams and Luigi Boggi. No amount of money could re-pay them for their generosity. Melissa takes care of the website by posting new information, formatting, programming and making changes when sent current information. Luigi never turns me down when I need creative genius. He is given ridiculous deadlines and must navigate committee decisions. Thank you for your time and dedication.

To all of you who have supported these people please take a moment to tell them you like their articles, photos and support they give to the Jackson County Master Gardener Association. Thank you all for your time and dedication to this great community family.

Now as for being on the road, this will be our view outside the RV's front window in Blue Water Keyes (Key West, FL), Thanksgiving Day, About 150 people will gather in a potluck style dinner, share stories and find comfort in the company of strangers. Life is good. ♦



Julie's Garden Journal

by Julie Engleson, Master Gardener 2012

November is a lovely transitional month in the garden. As clean-up from last season's garden is occurring, planting next year's crops is happening. The bonus is the cooler temperatures, autumn colors, exercise, Vitamin D (if it's sunny) and reveling in the garden.

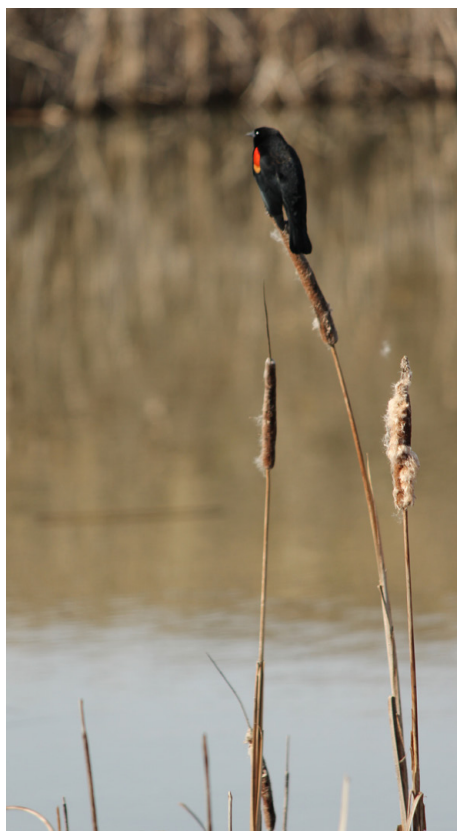
While October is the month to plant garlic and flowering bulbs, our mild temperatures will allow additional planting within the first two weeks of November. Don't wait too long! The window of opportunity closes quickly, and you'll be left with a bag of bulbs that may not make it to the next season to plant. Sometimes you can get lucky—if you place them in a cool, dark, dry place until early Spring—but why take chances? Get out your spade!

Speaking of tools: this is that magic time of year when you can revitalize your old tools with a little care. Break out the linseed oil, old cloth rags, metal sandpaper, a filing rasp and all those garden and hand tools you'd like to make new again! Just one weekend and some elbow-grease will help to renew the metal and wood of your tools.

Don't forget your hoses! To prevent them from freezing and cracking, drain water out of the ones you'll not be using throughout winter, roll-up, and store in a garden shed or the garage.

A couple of small suggestions to consider:

- By leaving some plant roots in your garden soil, you'll give the worms something to do all winter, and have the bonus of what they leave behind! Instead of pulling up your plants, just cut them off with a 2-4" stalk remaining. Next spring, you'll have a



Birds are a miracle
because they prove
to us there is a finer,
simpler state of being
which we may strive
to attain.

— Douglas Coupland

"handle" to pull them up with. Chances are it won't take much oomph to get them out, as the worms should've eaten the root masses.

- Don't forget to set out forage foods for the over-wintering birds! If you have grown sunflowers in your garden, and have any that are drying right now, store some of the seed-heads for the skinny-forage months for our native birds who do not migrate. If you choose to hang suet-feeders, be watching for those special migrating birds this month. It is such a treat to see one in the garden that doesn't normally come around these parts unless they are just passing through. If you have a Hawthorne tree in your yard, keep watching! The Cedar Waxwings will swoop in and in an hour, all the berries will be gone.

- Most of all, rake and collect those lovely leaves! Talk about *gold* in your compost pile—if you have a tree and do not want to collect the leaves for yourself, ask anyone at MG how you can "share" this autumn treasure. I know many gardeners who love the curb-side leaf-bags, and have snatched a couple before the city pick-up dates just to get more into their compost! If you have never added leaves to the compost, or used chopped up leaves as a mulch around your plants for winter, you'll need to try this—it's an amazing soil conditioner, a warm "blanket" for winter, and contributes so many nutrients to your compost—and they are *free*. Get out your fan-rake and get busy.

Enjoy the changes in the season! Happy Thanksgiving! Happy Gardening! ♦



Peggy's Propagation

by Peggy Corum, Master Gardener 1989

Our timing was right-on and all the good positive thoughts must have been beneficial, because we have some Kaffir lime cuttings rooted and looking pretty good for all you people patiently waiting for these little plants. Please let us know you are ready and help us relieve our itty-bitty greenhouse bulging walls. Anything left over after this winter will be going to the 2019 Spring Fair.

For your indoor winter garden, we have spider plants, double pink blooming fibrous begonias, small orchid cacti, an easy care jade plant or two, soon-to-bloom *Justica carnea*, peanut cacti, scented geraniums and Aloe vera. There are bound to be other things tucked in someplace. Just ask.

It's also not too early to think about something for your outdoor garden: an olive tree or two, hydrangeas, *Daphne odora*? (My *Daphne odora* and pomegranate plants surprised me by looking especially nice during our hot smokey summer.) How about a Russian sage? (I'm one of those who enjoy seeing Russian sage decorated with frost in the cold winter months.) It is also one of those easy care, drought tolerant plants that will bloom for you next fall.

Come by our sales area any Wednesday, 9:30 to noon. We love to see smiling faces and share a bit of conversation. ❖

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.

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/2018/09/24/the-complete-2018-mg-webinar-series/>

Upcoming Seminars

Monday November 19 at 11am PT
[The Weird and Wonderful World of Plant Galls](#)
 Melodie Putnam (OSU Plant Clinic)

Monday December 17 at 11am PT
[Weed Management in the Garden & Landscape: Understanding Herbicides.](#)
 Kaci Buhl (OSU Extension)

Winter Dreams Summer Gardens

19th ANNUAL GARDENING SYMPOSIUM

Sat, November 3, 2018
 9am–4:30pm

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

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:

jacksoncountymga.org

Student discounts and
 scholarships available





Board of Directors Meeting, October 12, 2018

by Keri Couvrette, Master Gardener 2017

Announcements

President Hassen will not be at the November JCMGA Board meeting, Susan Koenig will preside.

Unfinished Business

Electricity

- President Hassen reported the Electricity Issue is still in flux. A small committee of Roberta Heinz, Jane Moyer, Kate Hassen and Bill Elliott checked out the greenhouses for places to conserve heat. They also noted some changes that needed to be made to Rich Roseburg's spreadsheet due to errors in the electrical box labels. Roberta made new spreadsheets based on the corrected items. A meeting with Rich Roseburg, the Director of SOREC, will be held on October 16, 2018 at 12:00 pm to discuss the issues.

Paintbrush Harvest Report

- Kathleen O'Reilly reported that everyone had a good time and there an interesting mix of people attended. It was organized, casual and relaxed, just the way Betty LaDuke wanted it. About 60 People came. Susan Koenig was the MC, Sherri Morgan brought a bouquet of flowers, Susan Bowden catered the food and Luigi presented a thank you letter from the Association to Betty. A 10-minute film of Betty's life's work and the artwork given to SOREC was shown for the guests.
- Linda Holder reported the Mail Tribune did a nice follow up article about the event which will go in the archives.
- Sherri Morgan announced that Betty brought her books for sale. They are still at the Extension building and the proceeds go for scholarships for migrant worker's children.

Graduation Report

- Jane Moyer reported there will be about 30 graduates.
- Susan Koenig reported that the Awards dinner will be pulled pork, a vegetarian stew and ice cream for dessert. Sue Bowden will be catering for the dinner.

Betty LaDuke Art Report

- Erika Szonntag talked to Betty about the Association concerns about the art she donated. Betty decided to donate all the art to SOREC, so they have ownership, then JCMGA be borrowers of the pieces owned by SOREC.
- Sherri Morgan announced, there are other art pieces by Betty in the research building as well.

Garden Brochure

- Kari Gies reported the Garden Brochures are done and asked how many should be printed?
- Sherri Morgan suggested putting them in the folder for Winter Dreams.
- Pam Hillers reported Spanish translation will be available. Erika Szonntag will translate it.
- Kathleen O'Reilly asked if it will be on the JCMGA website as well?
- It was suggested, to distribute the brochures where the JCMGA has books for sale, at the Community Education classes, the Speakers Bureau and the Medford Chamber of Commerce. The Visitors Center would like some also.
- **Motion:** Kari Gies moved that the Board approve the printing of 2000 Garden Brochures. The motion was seconded by Linda Holder. **Motion approved.**

New Business

Resignations

- Cindy William's resignation was approved by the Board, reluctantly and with great regret.
- The Board gave Cindy a round of applause for all her hard work and all that she has done.

Approval of Ballot

Pam Hillers passed out the JCMGA 2019 Board of Directors Ballot to all the Board members to review.

Motion: Pam Hillers moved the Board accept the 2019 ballot as presented and reviewed today by the Board. The motion was seconded by Juliette Van Weeghel. **Motion approved.**

Audit Committee

Annette Carter reported that she has emailed Judy Williams about auditing JCMGA financial records again this year. As of this meeting Judy had not yet responded.

Donation to United Way

Motion: Erika Szonntag moved the Board approve a donation of \$50 to the United Way as a gesture of thanks for storing Plant Clinic booth supplies for the Medford Grower's Market in 2018. The motion was seconded by Sherri Morgan. **Motion approved.**

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Communication/Tech Report

Due to Cindy William's resignation as the chair of the Communications Working Group and the creation of the Technology Working Group, members of both working groups are meeting to discuss the common issues and to fill the vacant positions in both teams.

Ad Hoc Committee

- Susan Koenig requested an ad hoc committee to investigate solar feasibility for the new greenhouse.
- President Hassen requested the information be limited only to information gathering only. The collected information should be brought to the Electricity ad hoc committee for review.
- The ad hoc committee now consists of Susan Koenig, Jane Moyer, Roberta Heinz, Annette Carter, Sandy Hammond, Eileen Beall and President Hassen.

Booth Rental Fees

Linda Holder suggested the JCMGA raise the Spring Garden Fair Vendor booth rental by \$5.

A straw vote was taken to help decide if there should be \$5 or \$10 increase as there were concerns that \$5 wasn't enough. Seven people voted for a \$5 increase, four voted for a \$10 increase.

Motion: Linda Holder moved the Board raise Spring Garden Fair vendor booth rental fees by \$5 across the board in all categories. The motion was seconded by Sherri Morgan. 1 Opposed. **Motion approved.**

Additional Items

Kari Gies questioned, how do ad hoc committees and other committees report?

It was suggested that a check box for each committee and ad hoc committee be set up to report in Dropbox.

Motion: Sandy Hammond moved the Board authorize the selling price be \$5.00 for the "Trees & Shrubs" Garden Guide – at the Winter Dreams event on November 3, 2018. The motion was seconded by Sherri Morgan. 1 Abstention. **Motion approved.**

PSA's (Public Service Announcement) need to be turned in at least a month before they are needed.

The Board gave a round of applause for Linda Holder and Sandy Hammond for their work on the TV segment.

Send agenda items to President Hassen or Susan Koenig for next month.

Linda Holder informed the Board that every committee, ad hoc committee, permanent or executive needs to make a report in Dropbox. It's our permanent record of what we are doing.

Meeting Adjourned: 11:30am PST

Next Meeting: Friday November 9, 2018 at 9:30am in the SOREC auditorium.



"These are tree trunks with roots attached, inverted, and used as support beams for a roof overhang in Bergen, Norway. I'd never seen anything like this done before."

— Linda Holder



Beet Box

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Graphic Design Pete Livers and Karen Finnegan

Photography Pete Livers, Karen Finnegan, Kenda Swartz
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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Calendar

Tuesday, December 11

6–8pm

**A Different Way to Look at
Landscape Design**

Sherri Morgan, Master Gardener,
Landscape Designer

Ideas about garden design are changing. Based on the book *Planting in a Post-Wild World*, *Designing Plant Communities for Resilient Landscapes* by Thomas Rainer and Claudia West, this class will discuss new design concepts that promote fewer weeds, less watering, and an arrangement patterned after the way nature does it.

**Pre-register online
JacksonMGWorkshops
or call 541-776-7371**



JACKSON COUNTY MASTER GARDENER ASSOCIATION

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

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