

October 2018



## Fall is in the Air!

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



**A**re you ready for those cool crisp days and cold nights of fall? I always look forward to seeing that big Sugar Maple tree at Hedrick Middle School turn bright red. And the country lane lined with golden big-leaved maples will, again, be stunning. But my favorite is the Japanese maple in our backyard. Its leaves turn an unworldly crimson in October. Every year I try to get a good picture of it and fail. I will try again this year.

Beyond the beauty of fall colors is the bounty of the harvest. This year our apples have outdone themselves. We have three apple trees in the backyard. An old one that was probably here when the house was built in 1927, a new dwarf variety of Granny Smith that was planted in the '90s and a Yellow Delicious. The first two have relatively few apples but the Yellow Delicious was loaded. Just perfect for applesauce making.

The big question is how much applesauce can two people eat? So like Forrest Gump and the shrimp boat I am looking for ways to use them. Apple pie, apple butter, dried apples, canned apples, baked apples, apple dumplings, apple jelly, apple salad, sautéed apples and onions, apple fritters, apple cake and my husband's favorite hard apple cider! So many decisions to make and so little time to do it.

Before getting lost in the world of apples I wanted to remind you all of two important events this month.

First, JCMGA has been gifted a wonderful donation of art from Betty LaDuke. Her artwork is hanging in the auditorium at the Extension. Please plan on attending the Paintbrush Harvest Celebration, on October 8 from 6–8pm to thank Betty for her generous gift.

And second, Winter Dreams/Summer Gardens is coming up on November 3 at the Higher Learning Center in Medford.

This year, we are offering over 30 classes on garden related subjects ranging from rock gardening to fire-wise landscapes to pollinators and everything in between. Lunch is included in the registration fee.

The Demonstration room at Winter Dreams Summer Garden has several offerings this year. JCMGA will be selling Spring blooming tulips, allium, anemones, hyacinths, and narcissus bulbs; Helyn Thomas will be doing demonstrations about container gardening; The Northwest Nature Shop will be selling gardening books, and garden supplies and JCMGA's Garden Guide will be available for sale. Come on in, shop and enjoy a free cup of coffee.

Registration is online through our website ([jacksoncountymga.org](http://jacksoncountymga.org)) or through the link on our Mail Chimp emails and Facebook page. Please plan on attending for a fun day of learning and sharing with other like-minded gardeners.

Along with the cool crisp days, applesauce making, and autumn colors, Winter Dreams/Summer Gardens has become a hallmark of fall for me. Because after the apple picking is finished is the perfect time to begin dreaming about next year's garden, don't you think? ♦

It is remarkable how closely  
the history of the apple tree is  
connected with that of man.

— Henry David Thoreau



## Bountiful Harvest, part 2

by Kathleen O'Reilly, Master Gardener 2016



**B**etty LaDuke's early art education began in the Bronx at a summer camp. Betty continued sketching the diversity she saw in people and their activities which surrounded her world as she grew into her teens and early adulthood. Ultimately Betty won three art scholarships to: Denver University in 1950, the Cleveland Art Institute in 1951; and the Instituto Allende in San Miguel Mexico in 1953. It was in Mexico where she transitioned from student to fully-fledged artist with her first studio based in Guanajuato. The area's economy was steeped in agriculture and was reflected in Betty's sketches and paintings.

In late 1950 Betty returned to New York where she met her first husband, Sun Bear (Vincent) LaDuke. Sun Bear was from the Chippewa's White Earth Reservation located in Minnesota. The

pair were together five years. They had a daughter, Winona LaDuke before parting ways. In 1964 Betty accepted a teaching position at SOU and Betty and Winona moved to Ashland.

Peter Westigard and Betty LaDuke met and married in 1965. The house/studio they built together in Ashland continues to be Betty's home. Their son Jason was welcomed into the family and he grew up in Ashland. When sabbaticals occurred, Peter encouraged Betty to challenge herself and travel. He said, "Look at peoples' connection to their environment—what they plant, harvest and eat." Heeding Peter's suggestions, Betty traveled alone to India, China, Latin America, and Africa. The reoccurring theme of agriculture remained ever present and populated more sketchbooks with imagery witnessed in faraway lands.

Back at home Betty was found sketching in the fields and orchards with workers from all over the Rogue Valley. Pears and peaches from Harry & David and Meyer Orchards, grapes from South Stage Cellars and Trium Vineyard. In 2010 Betty first visited with Joan Thorndike at Le Mera Gardens, Oregon's Organic Fresh Flower Farm, and Steve and Suzi Fry, owners of certified organic Fry Family Farm. Betty would return again and again to sketch the work and become friends with the owners and the workers. Back in her studio, she painted new, vibrant panels referenced from those field sketches.

To honor these farmers and the field hands, and Peter Westigard and his colleague Porter Lombard's Integrated Pest Management (IPM) research, Betty has bestowed painted wood panels, along with Gicleé (pronounced ZHē'klā) and other prints, to the Jackson County Master Gardener Association (JCMGA) and Southern Oregon Research and Extension Center (SOREC). This donation honors, recognizes and reminds us of our connection to the soil, the trees, the vines, the plants, the flowers and the people doing the work to bring the bounty to our tables.

After reading this dear reader, my hope is that the next time you see Betty's art work, you'll arrive with a deeper appreciation regarding its origin and intention.

This is Betty's gift to us. We will be celebrating our shared bounty and good fortune on Monday, October 8 from 6–8 pm in the auditorium. Please join us to become better acquainted with this amazing artist. Light refreshments will be served. ♦





## A Tribute to the Redwoods

by Erika Szonntag, Master Gardener Coordinator



In mid-August, my friends Annie, Kareena, and I had wanted to do a backpacking trip in the Marble Mountain Wilderness in northern California. The weekend was fast approaching, but we were apprehensive about huffing it through so much smoke. At the last minute, Kareena realized it was the weekend of the Perseids meteor shower, and we thought that being on the coast would give us the best chance at seeing the falling stars. We decided to head to the northern California coast, to pay the Redwoods a visit as well. The weekend became dedicated to star-gazing and forest-bathing in the Redwoods.

Yes, I said forest-bathing. Donning your birthday suit in the woods alongside other critters? Not quite! Forest-bathing, also known as shin-rin yoku in Japanese, is the simple practice of being in and opening all of your senses to the forest. The weekend before we had undertaken a strenuous hike up South

Sister peak. This weekend, our aim was to meander, observe and feel our surroundings without a time constraint. Forest-bathing is gaining popularity among people seeking more time with nature and is becoming increasingly popular as a form of therapy. One study on nature therapy and preventative medicine says that pre-urbanization we spent 99.99% of our time in natural environments. No wonder, time with nature, be it hiking or gardening, is so therapeutic!

Walking amongst the groves in shade and sunlight was both healing and humbling. The fire-scars on the tallest emerald giants (as Annie called them) caught our attention, and reminded us that fire is a beneficial process to forest ecology. We learned after our hike that fire encourages redwoods' seed viability by exposing mineral soil in which seeds can more easily germinate; early survival is difficult in undisturbed habitats. Redwoods' absence of resin makes them quite fire resistant, helping them to survive for generations.

Having walked through a beautiful, healthy forest that once burned helped us to reframe our mindsets about the current fires as we drove back to Oregon on Sunday afternoon. We were thankful for the beautiful weekend, and were reminded that even sitting with our gardens and plants at home is enough to nurture the mind, heart and spirit. ❖



## 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](http://jacksoncountymga.org)

Student discounts and  
scholarships available

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





## Gardening Gourmet — Nut Buttery

by Syd Brown, Master Gardener 2000



Butternut squash benefits from a sturdy trellis.

**S**mooth as butter and sweet as a nut. Despite weeks of wild fires acrid-brown-smudged skies, summer still spilled forth a winter's worth of smooth-skinned amber-fleshed goose-necked fruits.

Amidst all squashes belonging to the species *Cucurbita moschata*, butternuts remain the reigning gems. They're prized not only for their deliciously-dense sweet-flesh but for their productivity and pleasing size.

Like all winter squash, the butternut ancestry is of North American origin. Archaeological evidence suggests such squashes were cultivated here as well South America for around 10,000 years.

As one of the three most important crops to the Native Americans (known as the Three Sisters: corn, beans and squash) they were esteemed

as the apple of God. Believing seed increased fertility they became a significant food source. Did you know the name squash is derived from, **askutasquash** (Narragansetts) and **isquoutersquash** (Iroquois) meaning eaten raw or uncooked?

This compact-tough squash offers us not only its locally grown fruits, long-keeping qualities and delicious flesh but fruits durable enough for shipping elsewhere. However, since they're easy to plant and require little work to reap huge rewards, there's nothing more delightful than sowing them in your own garden setting.

Since planting and plotting is what we gardeners do, start these lovely babies indoors about two weeks before the last killing frost, (sow seed about 1" deep in 4" pots filled with premium potting

mix) giving them a real boost resulting in stronger plants that fruit earlier and fill your harvest baskets fuller.

After about a week of bathing beneath rays of fluorescent origin, pop those plants outside to give them a taste of real sunlight before settling them in generously composted rows (or very large pots) so they may bask beneath the sunniest days summer has to offer.

For those potted plants or if you've land a plenty, give yourself and your squashes trailers a lift with sturdy lattice, wire or wooden vertical supports encouraging their growing to new heights of accomplishment. With generous watering then dressing them up with compost accoutrements, all you'll need add are stretchy slings (old pantyhose, stockings or 4-way-stretch fabric works well) so your squash may swing in ultimate backyard comfort until surrendering to your supper table.

When butternuts are a blushed tan with tough skin not easily pierced with a thumbnail, (before frost) they're ready to remove. Cut, (don't twist), from vine leaving 3-4" of stem intact to ensure longer storage between 55-60°. Although tastiest at 3-4 months storage, they're often palatable up to 6 months. ❖



*continued on next page...*



...continued from previous page

## Butternut Chiffon Pie

This baked pie is similar to the classic pumpkin pie but much lighter

$\frac{2}{3}$  cup coconut sugar, divided in half

1 teaspoon ground cinnamon

2 teaspoons ground ginger

$\frac{1}{4}$  teaspoon ground cloves

$\frac{1}{4}$  teaspoon sea salt

2" knob of fresh ginger root, grated

3 extra large eggs, separated

1  $\frac{1}{2}$  cups pureed butternut squash

Zest from one organic lemon

$\frac{1}{4}$  teaspoon cream of tartar

12 fl. oz. vanilla soy, almond or coconut milk

1 unbaked 9" deep-dish size pie crust

Whipping cream

3 tablespoons organic evaporated sugar

1 teaspoon pure vanilla extract

Mix  $\frac{1}{3}$  cup coconut sugar with ground spices and salt. Whip in grated ginger, egg yolks, squash puree and half of lemon zest until well blended. In clean glass stainless steel or copper bowl set in hot water, beat egg whites with cream of tartar until frothy. Gradually add in remaining  $\frac{1}{3}$  cup of coconut sugar beating until whites are stiff but not dry. Gently fold in just until mixed,  $\frac{1}{3}$  each of egg whites and milk. Repeat two more times until all is mixed. Pour in unbaked pie shell. Bake in 425° F oven for 15 minutes, then reduce temperature to 350° F; and bake for 40 to 50 more minutes until knife comes out clean when inserted at center.

Beat whipping cream with cane sugar, remaining lemon zest and vanilla until stiff peak form. Serve butternut pie with dollop of cream and sprinkle of cinnamon.



### A Leaf

A leaf, one of the last, parts from  
a maple branch:

it is spinning in the transparent  
air of October, falls  
on a heap of others, stops, fades.  
No one admired its entrancing  
struggle with the wind, followed  
its flight, no one will distinguish  
it now as it lies among other  
leaves, no one saw  
what I did. I am  
the only one.

— Bronislaw Maj

1953–

Translated from the Polish by  
Czeslaw Milosz and Robert Hass



## In the Garden

by **Maxine Cass**, Master Gardener 2015



Jim Buck tells viewers about the benefits of planting cover crops.

**A**s the skies cleared to blue, Jim Buck, MG 2018, appeared on the KDRV-TV station garden patio for his "In the Garden" debut. A luxuriant pan of dense green fall cover crop spilled over as Jim explained that seeding Austrian peas or other cover crops improves the soil, catches nitrogen and nutrients and keeps them underground instead over-leaching nutrients out over the winter. Cut it before the crop seeds for "green manure," or, as Jim grinned, "If you're like me and don't like weeding, cover crops mean you won't have to weed!"

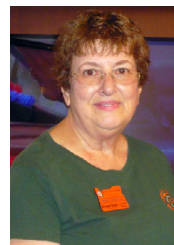
Veteran Master Gardener Rosenelle Florencechild also debuted with harvesting lavender, followed in mid-September by lavender propagation. Green growth means softwood or greenwood, because it is flexible on the

plant. But hardwood, the difficult-to-bend woody stems are equally suited to September propagation, especially when placed firmly into repurposed clear plastic containers. Harvested lavender for cooking or sachets is to be cut with a sharp hand tool gripped firmly, Rosenelle demonstrated, "almost like cutting hair, with three big snips."

Bonni Criswell showed viewers that ornamental grasses "play with light through the seed heads," while providing visual context, movement, fall color, and seasonal blooms in garden landscapes. These grasses might be ornamental, but their true practical functions are hidden: soil stabilization, erosion control, fibrous roots to filter out pollution, while birds and animals use grasses for nesting materials and food.

Ronnie Budge divided perennials onscreen and planted garlic, Maxine Cass talked about planting fall bulbs for spring blooms, Erin Krenzer reprised mushrooms, and Master Gardener Coordinator Erika Szonntag debuted to explain the Master Gardener program, the certification class and what the public should bring along to Plant Clinic consultations.

"In the Garden" wrapped up its seventeenth season on September 21. ❖



Rosenelle Florencechild talked about lavender in her two appearances this season.



Master Gardener Coordinator, Erika Szonntag covered the Master Gardener program and Plant Clinic.



Maxine Cass shows off an array of spring bulbs that can be planted in the fall for spring blooms.





## On the Road...

by **Cindy Williams**, Master Gardener 2014



Tunnel of Trees

I heard from many of you this summer about the smoky skies and how difficult it was to remain outside for long to tend to your gardens. Consequently, you felt that your gardens suffered from the lack of attention and filtered sun.

With a new season coming, fall brings a fresh start and clear skies. We have a chance to clean out our gardens, add nutrients and compost, plant winter crops and prepare for spring and a fresh beginning.

As I was thinking of fall, there were other good things that come to my mind that make this a great time of year:

- College football
- New boot styles at the stores
- Less humidity
- Cool nights
- Seasonal delicacies like Pumpkin Spice Lattes
- Lower water bills
- Warm fires
- Halloween and Thanksgiving

As we travel, it is tough to keep our eyes on the road, with turquoise-blue Lake Michigan to the west and brilliant autumn foliage to the east. Seeing the changing colors in the Tunnel of Trees, just north of Traverse City, Michigan is a reminder that these same trees will provide new buds and beautiful clean foliage next year.

Please, take a long needed deep breath of fresh air. Dress up in costume and take someone you know a big bowl of your favorite trick-or-treat candy. You will make their day. Of course, in my case ice-cream is always welcome. Happy Halloween. ❖



# Calendar

**Tuesday, October 23**  
**23, 3–5pm**  
**Geraniums, Begonias**  
**and Fuchsias**

Kate Hassen, Master Gardener

Beautiful patio plants that you can buy once and enjoy for years to come. Learn how to overwinter this year's plants as well as take cuttings for new plants next year!

**Saturday, October 27**  
**11am–12:30pm**  
**Pruning and Cleaning Up**  
**the Fall Garden**

Christie Mackison,  
Shooting Star Nursery

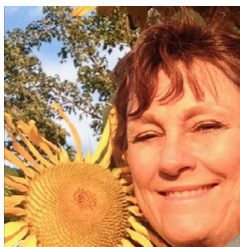
The fall garden can feel overwhelming. This class will look at what to prune, what to leave up over the winter, and what else to think about in the fall.

**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**



## Julie's Garden Journal

by Julie Engleson, Master Gardener 2012

**T**his time of year reminds me of when I was in grade-school... the new crop of apples had been harvested, and the leaves from the neighborhood trees were gliding to the ground in brilliant colors...the crunch of those leaves underfoot as you walked home from the school bus...the smell of a freshly sharpened No. 2 pencil... standard time! These seasonal changes are still exciting to me.

So, aside from the melancholy memories of yesteryear, I really look forward to the changes Mother Earth goes through in order to prepare for renewal next Spring. Leaves, in all their brilliant colors are AWESOME in my compost pile! As soon as the deciduous trees and woody perennials have lost their greenery, it's time to prune. To me, there's nothing better than enjoying the fresh air and the last lovely days of sunshine, without the heat, while reshaping the garden and yard.

In order to keep myself busy for the next few weeks I had delivered two pickup loads of bark fines and ten yards of crushed granite to get the shrubs and trails around the garden ready for winter. By ordering these loads now, I have allowed the large delivery trucks the firm surface of my land to drive on.

Rain will gladly be accepted when it comes! The ground is as hard as concrete right now! It will be great to have the rains wash off all the ash and dust from the tree tops and shrubs that my hosing cannot reach. This has been the dustiest, smokiest, driest summer in my memory, and I'll happily put it all behind me and celebrate when the rains start. I am very sure the trees and shrubs will appreciate the extra moisture as well. I have tried to be water-wise

as much as possible this year, but I am done dragging hoses around to water all the trees we have planted! C'mon rain!

Soon I will be dismantling all of my garden boxes. I'm waiting until a killer frost before I take the garden all apart, but it's always a good idea to have a firm plan laid out before-hand. This year, I'm planning to take out all



the established herbs I've grown in the same boxes for years. I'm hoping by doing this, I can redesign where everything will go next year, and at the same time renovate the soil composition within the boxes. While I have added mulches and compost to them for their duration, I suspect they will need a deep-turn of soil, along with additional amendments. Adjacent trees have grown tall, shading my

garden area substantially. I'm thinking of keeping this plot for shade-loving plants only, and moving the sunny veggies to a new location. I'm also rethinking what I might want to grow in subsequent years. It's funny to me how much my tastes have changes over the years. I think I might grow melons, cucumbers, tomatoes and lavender. Then again, I always change my mind at the last minute and grow 50 other things!

The good news is, exercise will be had in the reorganization of my garden. I will have a new garden journal to add notes in. The warm apple cider will fuel my endeavors. The pumpkins will make excellent jack-o-lanterns and pumpkin-spice bread...I really have been waiting for this season!

As the season changes, I hope you're enjoying being outside in your garden. Have fun dreaming up new ideas and make lots of lists of new things to grow and learn about. Maybe think about some new changes; add new plants, take something out, shake it up! There's nothing more gratifying than changing your very own landscape. Happy Gardening! ♦







## Jackson County Master Gardener GRADUATION AND AWARDS BANQUET

Saturday, October 13 at 5:30 pm

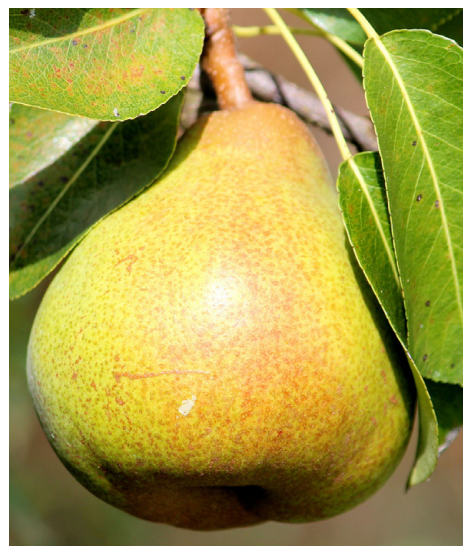
### Mark your calendar for this fun event!

Join The Master Gardener class of 2018,  
JCMGA Members, family and friends  
at the Extension Auditorium  
569 Hanley Road, Central Point, Oregon

No alcohol or pets (except service dogs), please

Please wear your JCMGA name badge

*Remember to bring a place setting for each member of your party,  
including plate, silverware, glass, and napkin*



Opusculum paedagogum.  
The pears are not viols,  
Nudes or bottles.  
They resemble nothing else.

They are yellow forms  
Composed of curves  
Bulging toward the base.  
They are touched red.

They are not flat surfaces  
Having curved outlines.  
They are round  
Tapering toward the top.

In the way they are modelled  
There are bits of blue.  
A hard dry leaf hangs  
From the stem.

The yellow glistens.  
It glistens with various yellows,  
Citrons, oranges and greens  
Flowering over the skin.

The shadows of the pears  
Are blobs on the green cloth.  
The pears are not seen  
As the observer wills.

— Wallace Stevens,  
1879–1955

## 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/2018/04/24/2018-webinars-master-gardeners-updated/>

### Upcoming Seminars

Monday October 22 at 11am PT  
'First Look': [OSU Research on Native Plants in the PNW Garden](#)  
Speaker: Aaron Anderson (OSU graduate student)

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



## Board of Directors Meeting, September 14, 2018

by Keri Couvrette, Master Gardener 2017

### Announcements

None

### Introductions

We are happy to have Ronnie Budge with us. She is on the Ballot for President Elect next year.

### Agenda

Additions to the agenda: Betty LaDuke, Legal aspects of Artwork donated.

**Motion:** Juliette Van Weeghel moved the Board accept the agenda. The motion was seconded by Sherri Morgan.

**Motion approved.**

### Minutes

- A correction on Board members Present: Jo Terrell's name, Jo has no e on the end of it.
- Board members Absent that were not listed: Kristina Lefever, Kathy Apple, Pam Hillers, Linda Holder
- The By-Laws should be put in so people can see what's been amended.
- Addition to Unfinished Business – Policy for website, Mail Chimp, Facebook, and Garden Beet: The Motion should have the addition of In The Garden as stated in items 1 – 5, it should be Motion: Jane Moyer moves the Board accept the policy covering the use of the JCMGA website, Mail Chimp, Facebook, The Garden Beet and In The Garden.

Linda Holder has a concern which was referred to the By-Laws committee in regards to the In The Garden/TV segment.

**Motion:** Kathy Apple moved the Board accept the minutes as amended. The motion was seconded by Sherri Morgan.

**Motion approved.**

### President's Report

None

### Treasurer's Report

Annette Carter reported not much money was made this month.

Budget requests are due by November 1, 2018. The budget committee is still to be decided.

### Unfinished Business

#### Bylaws

##### ARTICLE I. BOARD OF DIRECTORS

The governing body of the Association is the Board of Directors. The Board has three categories of members.

Those who are elected by the active and life members:

President  
President-Elect  
Treasurer  
Recording Secretary  
Membership Secretary  
Archivist  
O.M.G.A. Representative

Five Members-At-Large

The President-Elect shall normally become the President and therefore will not appear on the ballot for re-election. If the President-Elect is unable to become President, then a President will be elected.

**Motion:** Michael Riding moves the Board accept the motion of the Board from the August meeting that elected officers be:

President  
President-Elect  
Treasurer  
Recording Secretary  
Membership Secretary  
Archivist  
O.M.G.A. Representative

Five Members-At-Large

Amend section 13 and Section 10. The motion was seconded by Juliette Van Weeghel. **Motion approved.**

Those selected by Association Working Groups, hitherto known as standing committees that are represented on the Board shall be:

Communications Working Group  
Community Outreach Working Group  
Finance and Fundraising Working Group  
Gardens Working Group  
Member Services Working Group  
Program Support Working Group

continued next page...



*continued from previous page...*

Spring Garden Fair Working Group  
Technology Working Group  
Winter Dreams Summer Gardens Working Group

These Working Groups may elect co-chairs and may send any one nominated representative to the Board, subject to Board approval. The representative shall have voting privileges. If the working group representative already serves as a Board member they would have only one vote. In the absence of the representative Board member a proxy may represent the Working Group and have voting privileges.

**Motion:** Michael Riding moves the Board approve for the first time the changes of standing committees to Working Groups and changes of names as a consequence. The motion was seconded by Sherri Morgan. **Motion approved.**

## New Business

### Graduation and banquet committee

A Graduation and Awards Banquet committee to help with planning, decorations, set-up, serving and drinks, consists of Sherri Morgan, Juliette Van Weeghel, Pam Hillers, and Ronnie Budge.

The committee can reach out to other master gardeners to get help. The food will be catered.

### Betty LaDuke celebration

The Betty LaDuke celebration will be Monday Oct. 8, 2018 in the SOREC auditorium from 6 –8 pm. There will be food, music, and more.

Kathleen O'Reilly reported, there is a list of all the growers in the Valley who are invited and that Betty has worked with them. She is excited about the celebration.

A committee of three consisting of Kathleen O'Reilly, Erika Szonntag, and Luigi will write a thank you to Betty.

### Electrical bill—Rich

JCMGA used to pay some of the electric bill for the greenhouse and practicum. We have not been asked to do so since 2015 when the Service District passed.

Rich Roseburg, the Director of SOREC would like JCMGA to consider paying a portion of the bill again, since there has been the added costs of the new greenhouse.

An ad hoc committee consisting of Jane Moyer, Roberta Heinz, Bill Elliott and Kate Hassen, will investigate ways to conserve electricity in the greenhouses and practicum.

Their suggestions will be given will be given to the Executive committee, which consists of Kari Gies, Sandy Hammond, Pam Hillers, Annette Carter, Michael Riding, Susan Koenig and Kate Hassen. The executive committee will discuss our options and prepare a proposal to the Board at the next Board meeting October 12, 2018.

### Ballots at graduation or not

The ballots will not be at the graduation.

### Betty LaDuke, legal aspects of artwork donated

Betty decided which pieces of artwork will go to JCMGA and which pieces will go to SOREC. Each piece will be labeled on the back with that information.

JCMGA will get legal consultation in regard to the donated artwork.

**Motion:** Michael Riding moves the Board accept that Betty LaDuke be declared and honorary member of JCMGA. The motion was seconded by Jo Terrell. **Motion approved.**

Meeting Adjourned: 11:30am PST

**Next meeting:** Friday October 12, 2018 at 9:30am in the SOREC Auditorium.

Submitted by Keri Couvrette, Recording Secretary, Master Gardener 2017



# Beet Box

**Editor** ..... Cindy Williams.....[cindy@clwnet.com](mailto:cindy@clwnet.com)

**Graphic Design** ..... Pete Livers and Karen Finnegan

**Photography** ..... Pete Livers, Karen Finnegan, Linda Holder,  
Maxine Cass, Sandy Hammond, 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.



[www.facebook.com/jcmgaor](http://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