"We learn, practice and teach the art and science of gardening in the Rogue Valley."



# Baby In A Box With Lunch

As you read this, it will be March, with warmer weather and more sunshine to warm the body and soul than we have today. The earth will smell like spring, a rich and heady fragrance that never fails to buoy my spirits and make me want to plunge into the garden. But right now, it is February, the bleakest of months in my calendar. February is my birth month, and you would think that would give me some joy, but instead it is the nadir of my year. I was in need of some inspiration to get me through the next several weeks until I can begin planting seeds in preparation for this summer's garden.

My inspiration arrived in the form of three seed orders I had placed as I perused the many seed catalogues that clog my mailbox in January. As always, I was too optimistic about how many seeds I can plant, but I feel a little tingle of excitement as I see some of the new varieties I have chosen. I need a reliable corn variety because the ones I have planted in Medford at 2000 feet with cool nights have not performed as well as they did in the Bay Area. I'm going to try an old standby called Golden Jubilee. I ordered a beet I haven't tried before – Merlin. I have a unique pickled beet recipe



**by Susan Koenig** President, Master Gardener 2015

(see below) that features cloves and is a tasty treat in winter salads with a vinaigrette dressing. Picked early when they are small, these beets should be just right (I hope!).

This winter I read a book by Thor Hanson called "The Triumph of Seeds: How Grains, Nuts, Kernels, Pulses, and Pips Conquered the Plant Kingdom and Shaped Human History". I was reminded of a passage in it as my Practicum class planted peas and beans in a cup to take home to germinate. Hanson describes a conversation he had with Carol Baskin, a seed expert at the National Seed Bank, in which she describes a seed as "a baby in a box with lunch". That made me

smile. Hanson also tells some amazing stories about the longevity of dormant seeds, including a date palm nicknamed Methuselah that was sprouted from a 2,000 year old seed. Looking over the collection of vegetable seeds I had purchased, I recalled another tidbit from Hanson's book. He claims that a single species of mustard eventually gave rise to more than half a dozen European vegetables, including some I am going to plant: cabbage and kale. He also notes that when farmers over centuries selected plants with edible side buds and flour shoots, they eventually produced Brussel sprouts, cauliflower and broccoli, while nurturing a fattened stem produced kohlrabi. That's quite a family tree!

Last spring I was inspired by Master Gardeners and Kristina LeFever of Pollinator Project Rogue Valley to plant my first dedicated pollinator garden. It included several varieties of flax, zinnias, black-eyed Susans, cosmos, bachelor's buttons, gaillardia, asters, and some herbs (especially oregano) in a 4' x 25' bed. Many of these seeds I had saved from previous years'

Continued on Page 2

# **Seed-Starting Shelving Unit**

**by Susan Koenig** President, Master Gardener 2015

I started with a 5-shelf metal shelving unit purchased from a home store.

I taped foam core boards to the top and bottom shelf to keep the heat in, and wrapped a water heater insulating blanket around all four sides. I overlapped the blanket a few inches in the front and closed the flaps with duct tape, which can be opened and re-closed for access.

The blanket was secured to the shelving units with cable ties at the four corners, top and bottom, by punching access holes on either side of the post for the cable ties to be threaded through.

On an inside back corner upright I cable-tied two electrical strip outlets – one for the heat mats on each shelf and the other for the long LED lighting units. A hole punched in the insulating blanket allows the electrical



cords from the two strip outlets to connect to an electrical outlet.

I added an automatic timer to turn the lights on and off. I hung the lights from the shelf above with "S" hooks.

This unit works perfectly as a seed starting space in my cool garage or on my back porch. I open it during the day for ventilation and close it at night to retain the heat.

Continued from previous page

### Baby in a box

gardens. I simply threw the seeds on the ground, haphazardly, thickly, and was rewarded with an amazing tangle of flowers covered with bees and other pollinators all summer long, well into the fall. I was excited to see a Monarch butterfly visit it regularly. My pollinator garden took the least amount of work of any of my gardens and was the most successful! I picked flowers from it all summer, and in August, Sandy Hammond and I cut bouquets for the table decorations for the end of summer picnic.

I have my seeds all ready to go for this year's pollinator garden and enough left over for students in my Practicum class to start their own.

Early in January when my sister Gretchen and her husband Steven were here for a visit, we refurbished my seed-starting shelves. I don't have a greenhouse, but these shelves do the job very well. Directions for making your own seed starting shelving units can be found at left.

With seeds in hand and my seedstarting shelves ready, I am (getting) ready to "start my engine."

# Recipe: Pickled beets

<u>Pickled Beet Recipe from Small Batch Preserving</u> by Ellie Topp and Margaret Howard, Firefly Books, 2003

10-15 fresh beets or 2 lbs. 2 cups granulated sugar 2 cups white vinegar 1/3 cup water 16 whole cloves 8 whole allspice berries 2 cinnamon sticks, 4" long 2 tsp. pickling salt

1. Trim beet tops, leaving tap root attached. Boil in water for about 25 minutes until tender. Drain, rinse, remove skins. Very small beets may remain whole; large beets should be sliced.

2. Combine sugar, vinegar and water in saucepan. Bring to a boil.

Remove hot pint jars from canner and place 4 whole cloves, 2 allspice berries, ½ cinnamon stick and ½ tsp. salt in each jar. Pack beets or pieces into jars.

3. Pour hot liquid over beets to ½" from rim for head space. Process 30 minutes for pint jars and 35 minutes for quart jars. Makes 4 pint jars.

Variation: For an interesting variation, add ¼ tsp. hot pepper

# 40th annual

Jackson County Master Gardener<sup>tm</sup> Association





Jackson County EXPO 1 Peninger Road Central Point OR 97502

Free Parking General Admission: \$3 Ages 12 and under: free

Saturday May 4th 9 - 5pm Sunday May 5th 10 - 4pm Over 100 Exhibitors

http://www.jacksoncountymga.org 541-227-1358

Betty LaDuke, Flower Harvest, 2014

Visitors interested in having their well water tested should bring a one cup sample





digital artist: luigi bogni, master gardener

# "Teach a Child to Garden" and They Will Never Go Hungry

**by Cindy Williams Editor**Master Gardener 2014

In previous Garden Beet issues, Kate Hassen has written about her gardening experiences with her grandfather as a child. The clean smell of the soil, the joy of picking vegetables and the making of wonder salads. I miss not having those kinds of memories.

Coming home from school to see which seed had the strength to sprout and raise its first two leaves upward towards the sun. It probably would have been as exciting as it is today as I garden

We as Master Gardeners have a rare opportunity to teach all children the art and science of gardening. How fun would it be to watch their excitement grow as they choose which seeds to plant and find the perfect spot in the garden. Will that be a shared memory they will never

forget? Kids will remember planting these seeds, getting their hands dirty, watering and spending quality time in the sun gardening. And what an easy way to teach them about nutrition.

This brings me to my point; the Children's Gardening classes are this summer and I don't know of a more qualified "child" than Roberta Heinz to teach children. She is fun, educated, loves all children and gardening. She spends weeks preparing the gardening area for new arrivals and will engage with hands-on learning activities instead of just listening. I asked Roberta what this year's kids would be learning.

This is the list she sent:

Studying storage organs – sweet potatoes go home ready to sprout with each of the younger children.
Examining the vascular system in plants (younger children); •Learning about spiders from a guest presenter with a pet tarantula as the star attraction (youngsters).
•Learning about mason and leaf cutter bees. All of the children will work together to build a leaf cutter bee house for each child to take home. Kristina LaFever is the guest presenter.

•Examining the value of owls. Older children will have John Jackson teach them about owls and they will dissect an owl pellet. Youngsters will have an

> equally exciting lesson about owls, with a possible visit from Wildlife Images with an owl

•Studying phototropism using a shoe box with baffles in it and their lima beans, which they start the first day of class. (Older kids.)

•Learning about plastic pollution in our oceans and constructing a fantasy critter out of recyclable items. (Older kids.)

• On top of all the above they are planting a stellar garden in the newly constructed raised beds and putting the revived greenhouse into production!

•Over 80 kids are on the waiting list. The number of mentors determines the number of children we can accept.

Think back to when you were a child, did you learn about spiders, Monarch butterflies or which herbs are used in cooking?

This is your opportunity to tell all parents about Roberta's classes and help them create memories with these children.

Even better, volunteer your time to teach these young ones the "Art and Science of Gardening in the Rogue Valley."

Classes start June 20 at OSU Extension Center Children's Garden. Contact Roberta Heinz at robertaheinz1@msn.com for more information.



## The Critter in the Greenhouse



Peggy's pink heirloom rose Zephirine drouhin.

Just about the time you think you have things somewhat under control, another problem appears: Fresh citrus cuttings are in place and now we find a critter has taken up residence in the greenhouse. Is this getting to be an annual ritual?! This time two sides of that citrus Styrofoam rooting box have been chewed off, creating nesting material for the critter family. The fight is on.

Onward & outward, there is much to be done outdoors preparing for those gardening decisions of what to plant this year. Water wise is not a bad idea. I'm glad to say we have small plants of both red and pink Oleander and Russian Sage, both of which qualify as nonguzzlers.

If you look at old farm lands, the house may be gone, but there's the remains of a fireplace chimney, the daffodils come up and bloom every year and hey! ... there's a fig tree. Easy

We have 6 or 7 different varieties growing at Extension. This year we will be concentrating on new fig starts and will keep you posted.

January's wind and rain toppled the fence in the Propagation area,

taking down with it, or rather underneath it, our favorite pink heirloom rose *Zephirine drouhin*. Thanks to the talents of our grounds caregiver, Doug Kirby, the fence and the rose are back up, so we are cheering. This rose is thornless, fragrant, and one of the few that blooms well in a shaded situation.

Thanks to Maxine Cass we have some cuttings happily perking along in a Propagation tent and will hope to have some up and thriving for Spring Fair sales. We'll keep you posted on this one also. It's an easy climber to love.

### Peggy's Propagation

by Peggy Corum

Master Gardener 1989



### High Visibility Locations Needed

The Spring Garden Fair working group is always looking for ways to alert people about the upcoming Spring Garden Fair.

This year, they ordered 200 yard signs to be posted in highly visible locations from the first week of April to the first week in May.

If you live on a high-traffic location and can agree to having a sign placed in your yard, please contact <u>Gina</u> Velando.



# Vineyard Starts Fresh with Redesign

Dear Gardeners.

Despite all of the snow over the last few weeks, spring is just about here. Can you believe it? Here at the Extension, the hellebore (my current favorite) are in full bloom, and many other perennials are not far behind. We have many exciting ideas and upcoming projects for the SOREC demonstration gardens this year that I would like to share with you.

New for 2019, Master Gardener Program students will be required to spend 21 volunteer hours in the demonstration gardens integrated with applied education. We are developing the educational component to apply information from the classroom portion of the program.

In addition to the five-year plan to revitalize the demonstration gardens here at SOREC, renovations for one are already under way. About a year back, Dr. Alec Levin, the viticulturist here at SOREC, started thinking about ways we could make the demonstration vineyard into more of a teaching vineyard, and got some input from Master Gardeners. A few months ago, he and I teamed up to talk about how we could redesign the vineyard with education and demonstration in mind. We decided we wanted to clear out all of the 30+ year old vines to start with a fresh slate. This way, we would know exactly what we have, and would be able to use the progression of vine maturation for education.

We presented the idea at the September and October 2018 GEMs meetings and were met with great support, so decided to write a formal project proposal to



The current vineyard is becoming more of a teaching vineyard.



OSU Program Advisor

Erika Szonntag

apply for a grant, which we were awarded. As per the project outline, we plan on having four rows be permanent, and then also having a rotational block of four rows in a four-year cycle so that we can see what happens every year in a vineyard.

We also designed a series of community education classes around small-scale/home viticulture. We hope to hold many of the classes outdoors as the vineyard matures.

What does this mean for Master Gardeners? Volunteers are

included and are invited to be a part of this process in whatever way is appropriate and which suits their interest. For anyone who is interested in helping install the vineyard, Alec will be helping to coordinate/invite volunteers to associated work days. We are also open to guidance and suggestions on developing associated classes.

### **REMEMBER**

All Master Gardeners
can attend
Wednesday
classes to receive
educational and
volunteer hours for
required 2019
volunteer time

# What Does That Mean?

As a passionate (OK, obsessed) ornamental gardener, I spend winters reading and re-reading gardening books. They both feed and tease my gardener's soul. This winter I've been particularly voracious, because, as a newcomer to the Rogue Valley, I am carving out an ornamental garden from a blank slate in a soil type (clay) that's utterly foreign to me.

While reading, I've been struck anew at how often I stumble over gardening words and expressions that are thrown around willy-nilly with nary a definition. Kind of like in cooking no one ever really says what it means to 'simmer'. We're supposed to be born knowing, I guess.

Into this category, I submit two entries: "loam" and "stratification". Both words are used in the Master Gardener course material (class of 2019, every week a fantastic banquet of information) and also regularly bandied about in gardening books. Perhaps many of us are surreptitiously googling words during lecture. Or maybe many of us WERE born knowing. But if you're like me, you work with your seeds and your soil and wonder, really, what exactly does that mean?

According to Webster's New Collegiate Dictionary:

**Loam** 1a: a mixture (as for plastering) composed chiefly of moistened clay.

Hmm, no, moving on to

**Loam** 2: a soil consisting of a friable mixture of varying proportions of clay, silt, and sand.



We know what simmer means when cooking, but gardening?



New Dirt

Monette Hoffmeister

Master Gardener Student 2019

That sounds more like it. I would venture to say that 'friable' (easily pulverized or crumbled) is the key

word for us gardeners, and what makes loamy soil so desirable as well, perhaps, as an optimal balance of water holding capacity and drainage.

Moving on to stratification,

Stratification
1a: the act or

process of stratifying.

Which leads to

<u>Stratify</u> 2: to store (seeds) in layers alternating with moisture-holding material

As a bonus

<u>Simmer</u> 1: to stew gently below or just at the boiling point.

So, there we have it.

Bulbs are poking up all over and the snowdrops (Galanthus spp.) are blooming in the Demonstration Gardens. Spring is coming, happy gardening!



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

# **Always Greener on the Citrusy Side**

Although the local livestock might reach for that four leaf clover just beyond their fence-line restraint, it's no blarney you'll likely prefer clipping a certain citrusy blade for your next culinary creation.

Cymbopogon citratus, lemon grass, derived from the Greek "Kymbe" (boat) and "pogon" (beard), referring to the

style of flowering spike, is such a grass that's been harvested for more than 2000 years. Whether fresh, dried or pulverized to a powder it delivers a most delightful citrusy scent without the acid to curdle your cream.

Traditionally used for treating gastrointestinal discomforts, its essential oils have long been used for flavoring beverages and foods, in household products, fragrances, pharmaceuticals, personal care products and even in tobacco. However, it's more widely used in Asian cuisines for its distinct citrus flavor that makes it

worth cultivating your own.

Also deemed citronella grass or ginger grass, most of its some 55 genus species comes from South Asia, Southeast Asia and

## Gardening Gourmet

by Sydney Jordan Brown Master Gardener 2000

Australia. Although two species are cultivated today, East-Indian *Cymbopogon flexuosus* and West-



Citrusy treat from the garden





Citrus grass *Cymbopogon citratus* is a delightful addition to your next meal.

Indian *C. citratus*, both are used interchangeably. However, *C. citratus* is more often the culinary choice.

Aside from all its fragrant and culinary offerings, lemon grass is perfect for pot culture whether you have space a plenty or none to spare. And when there's a hint of that first autumn nip in the air, these tender tropical plants are easily transported to winterize inside after trimming stalks 2" high, put in a cool spot with good

light and kept moist at all times.

Propagate this perennial plant (living around 4-5 years) from seed or stalks. The seeds are dust fine. Sow indoors about 12-14 weeks before the last killing frost. They must be sprinkled atop wellmoistened seed start mix then sprinkled with the lightest bit of dry mix, moistened again then placed on a very warm (75) heat source. Seeds should sprout in 1-2 weeks.

When plants are about 6" tall, pot them up individually or space 2-3" apart in larger pots. Put outside in mid-May where there's some filtered afternoon light or inside by a strong light source if it's too early to take them out. You can also start lemon grass from rooted stalks (select appropriate delivery date after last frost in May) to plant directly in pots upon their arrival.

Lemon grass loves lots, and lots of water, so don't let them dry out. Topping off pots with a good mulch or compost will keep them

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## Recipe: Lemon Grass Crème Brûlée

#### **Ingredients**

2 cups heavy cream
4 stalks of lemongrass, chopped
4 extra large egg yolks
1/4 cup evaporated cane sugar or
organic sugar
Pinch of sea salt
1 teaspoon vanilla extract
1/4 cup coconut sugar, dried on a
baking sheet in a 200 oven for 15
minutes

#### **Instructions**

Pour cream in to a medium saucepan. Add lemongrass and bring to a temperature of about 165. Don't allow it to boil or it will separate. Remove from heat and use a wooden masher to press flavors from lemon grass. Pour cream mixture through sieve in to a large measuring cup discarding lemon grass pieces. Add vanilla a stir.

In mixing bowl, whisk egg yolks with cane sugar and salt until mixed. While whisking, very slowly pour over the cream and continue whisking just until all is mixed. Pour custard mixture into 4 oiled 5 oz custard cups.

Place cups in baking pan filling with boiling water to reach half



Lemon Grass Crème Brûlée is a delicious dessert.

way up cups. Place in a 325 oven and bake for 25-30 minutes until centers are set and mixture jiggles when nudged. Remove custards from pan cooling for about 10-15 minutes on wire rack then refrigerate for 4 hours.

Spoon atop each custard about 1

tablespoon of coconut sugar and torch or broil 8" from heat until melted. Serves 4.

### The citrusy side

Continued from Page 8

very happy and help hold in moisture. They can even be placed, pot and all, in the very shallow end of your pond, stream bed or beneath a water faucet to catch all those hose drips.

Another great offering is lemon grasses ability to self-propagate once established. Now that's a real bonus having side shoots to divide from the original stalks since each roots from its rhizome base. You'll not only have

enough to keep yourself plentifully "stalked" as well gift your gardener (or anyone else you know) with a pot of lemon grass for their very own.

This delightful plant will not only grace your dinner plate but decorate your deck, give you new starts to keep or gift away as well discourage those pesky biting insects who despise its lemony-oil-scent that makes it so attractively desirable to us.

**Seed and Plant Sources:** 

Pine Tree Garden Seeds

www.superseeds.com
Has both seed and West India
live plants

Baker Creek Heirloom Seeds

www.rareseeds.com Seed only

Territorial Seeds
www.territorialseed.com
Live plants

One Green World www.onegreenworld.com Live plants

### Jackson County Master Gardener Association Board of Directors Meeting Feb. 8, 2019

#### **Announcements**

SGF applications go in the black tray marked "SGF." 2/21 Gardens Work Day – weed paths

A thank you card was sent around to everyone to sign for Talent Elementary

#### **Introductions**

Visitors:

- \* Cynthia Thompson, Johanna Talley (class rep. candidates)
- \* Michael Riding (By-laws Committee chair)
- \* Roberta Heinz (Assistant Treasurer candidate)
- \* Peggy Corum (Propagation Garden)

#### **Unfinished business**

Bulb Sale Report: \$148 was earned at graduation; \$447 was earned at the Extension; \$1135.85 was earned at Winter Dreams Summer Gardens.

#### **New business**

- SGF Insurance: Spring Garden Fair co-chair announced the required insurance for SGF has been doubled.
- Grange Credits: Garden Guides chair reported there are questions on the Grange dividend program's existence and who can claim the credits. An ad hoc committee was formed to meet with Grange officials.
- Approval of Alternate OMGA Representative: A motion was presented that there be appointed OMGA Alternate Representative. Approved unanimously.
- Life Membership: Pam Hillers moved to provide a Life



# Recording Secretary Jane Mover

Master Gardener 2005

Membership to Jane Moyer in accordance with I Articles of Association section 5. <u>Life membership</u>. Unanimous approval.

- Approval of WD/SG Co-Chairs: A motion was made for a Co-chair be appointed. Passed unanimously.
- WD/SG 2019 fees: Historical data on the WDSG financials. A motion was made that the registration fee for WDSG remain at \$45 with a \$10 fee for an optional lunch. Unanimous approval.
- First Reading of Bylaws Changes
- Donation of Garden Guides to Public Library: Erika Szonntag moved that a one-time donation of 16 copies of Garden Guide: Vegetables, Berries, Melons and 16 copies of Garden Guide: Trees and Bushes be made to the Jackson County Public Libraries. Eileen Beall seconded. 18 yes; one abstention. Motion passed. The Finance and Fundraising Committee will determine replacement guidelines.
- Communications Policies: Kate Hassen moved that all requests from JCMGA members to send MailChimp emails should be approved by the Communications Working Group chair. If there is no chair or if the chair is

unavailable, the JCMGA president can approve. The Communications Working Group chair will copy the JCMG Coordinator and notify the person responsible for sending out the MailChimps. Passed unanimously. It was agreed that MailChimps from SOREC/OSU would be sent out by Erika Szonntag.

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## Roberts Rules of Order Cheat Sheet

We are a decision-making body. Although we do have reports listed on the agenda, most reports are filed on Dropbox to conserve time. To keep the focus on decision making, we need to understand the following procedure:

To speak in the meeting, you must be recognized by the Chair (and/or be on the agenda.

To discuss something, you must make a motion about it. (Usually best to write the motion out or prepare something ahead of time.

To make a motion, say "I move to\_\_\_\_\_"The motion needs a second. Say, "I second the motion."

Debate should be on the subject and not personal.

Or someone says, "I move the previous question." If this happens, we vote on calling the question. We need 2/3 vote to stop the debate.

The chair will repeat the motion and a vote will be taken.

### Jackson County Master Gardener Association Board of Directors Meeting Feb. 8, 2019

#### Continued from Page 10

After discussion, Kate Hassen moved the board approve the list of individuals, businesses, and organizations who are in a reciprocal relationship with JCMGA for posting educational material and/or classes on each other's Facebook pages and websites. The postings must meet all requirements set forth by the JCMGA media policy. 18 in favor; one abstention. Motion passed.

- Grant for Outdoor Watering System: A motion was made that JCMGA submit a grant application to OMGA for \$250 from the Karl Carlson Memorial Fund towards the cost of installing an outdoor watering system which will enable the Practicum to carry plants over the summer and fall. Unanimous approval.
- Member Skills and Interests Matrix: A spreadsheet showing the skills and interests of the 2019 students.

### Rogue Valley Master Gardener Books Donated to Libraries

The Master Gardeners
Association has donated copies
of The Garden Guide for the
Rogue Valley: Year 'Round &
Month by Month and The Garden
Guide for the Rogue Valley:
Ornamental Trees and Shrubs to
the Jackson County Public
Library System, enough for each
branch and the main library to
offer them.

- Community and Garden Grant Recipients: Linda Holder requested information on 2018 school grants and community education grants for the Archives.
- Status Reports from 5-year plan committees

#### Demonstration Gardens plan:

- Gardens Working Group volunteers met over the summer to plan gardens.
- Garden Education Mentors were polled on what they'd like to see in the gardens.
- JCMGA members were surveyed by Mail Chimp.
- An open house was held to solicit input.
- A permaculture committee and a parking/access committee have been formed.

Member Services Working Group plan:

 Goal – to show appreciation of JCMGA members

#### • Membership/Directory chair

- Field trips/tours
- At the Volunteer Fair, seven students volunteered to help the MSG.

#### Outreach plan:

- Contacted OLLI and RCC about doing classes
- Doing a needs assessment April/ May
- Looking for ways to serve underserved populations

Full reports will be presented at the June retreat. Question for the retreat: was the intent of the 5-year goals to have 5 years to plan a goal or to accomplish something?

Next meeting: March 8, 2019

# If you Speak Video or Square, the Spring Garden Fair Needs You

Jane Moyer is looking for dependable talent for a few specific roles at the Spring Garden Fair

Besides taking photos, we also create videos and photo montages of the event. If this is your forte, please contact <u>Jane</u>.

Also needed is someone or a few someones with experience using Square Credit Card Readers.

If you know how to use please contact Jane.





# Spring Garden Fair Raffle Booth

**by Kathy Detweiler**Master Gardener 2013

The 2019 Spring Garden Fair will again include a Raffle Booth with items related to gardening. The money we raise goes into the general fund to financially support community gardens, the SOREC Demonstration Gardens, the Children's Garden Program, Seed to Supper, scholarships, school grants and all the other worthwhile JCMGA projects. We love to be able to give back to our community and as our mission states, "We learn, practice and teach the art and science of gardening in the Rogue Valley."

This year the Spring Garden Fair Raffle Booth is looking for new

unique donations that are specific to gardening.

For example: A grouping of tools Bird houses Garden art Lawn mowers/power tools Gardening gift baskets Grow lights for seedlings

You are all creative and probably have ideas of your own. Please write me and share what you can donate to the Spring Garden Fair 2019 Raffle Booth May 4 and 5.

Kathy Detweiler kmdetweiler@gmail.com



### Free Online Permaculture Class

A free online permaculture class begins April 22.

The class is for the novice and the professional alike, with no prior experience necessary. For the person new to permaculture design and land stewardship, the course will provide a foundation from which to build upon with subsequent training, and introduce a new perspective that can be applied in many careers and facets of life. The class assumes no prior knowledge.

Permaculture uses design principles from nature itself and takes into account such things as how indigenous people use the land; how water, fire and wind flow through the land; and how soil, water, vegetation, buildings and habitats can be managed in a stable and enduring way. For gardeners and others, this course can help to deepen and focus the good work you're already doing, and provide a

grounding in the permaculture design process that you can apply in your current endeavors.

Andrew Millison, has been studying, designing, building, and teaching about permaculture systems since 1996. He is an instructor in the Department of Horticulture at Oregon State University, teaching Advanced Permaculture courses.

For More information and to register: <a href="https://open.oregonstate.edu/courses/permaculture/">https://open.oregonstate.edu/courses/permaculture/</a>

#### **Scott Goode**

A Master Gardener, OSU Land Steward and Scientist is putting together a workgroup to answer questions.

Contact Scott to join in the work group: nourishing.systems@gmail.com



Andrew Millison, Instructor



Scott Goode

### Check Out the Welcome Board!



**Kari Gies** Master Gardener 2015

Several years ago, Master Gardener Ronda Nowak helped secure a donation for a Garden Welcome Board.

The intent of the board, which was placed just behind the Rose Garden, is to orient visitors to our Demonstration Gardens and to display flyers that invite visitors to participate in Master Gardener events and programs.

This past January, the Gardens Enhancement Committee placed a new garden map on the board and also installed brochure boxes to house our updated Garden Brochures. The map, which was created by graphic designer Karin Onkka, is intended to show visitors how to best access the gardens and where to find the Plant Clinic, bathrooms, water fountains, and parking areas.

The new garden brochures, which were designed by Master Gardeners Pete Livers and Karen Finnegan, are available to visitors for self-



The Garden Welcome board has been updated with a new map and brochure boxes.



guided tours of the gardens (stay tuned for a Spanish version of the brochure).

The Garden Enhancement Committee hopes that these new features, along with additional signage, will help increase visitor use of, and learning in, our wonderful gardens.

If you would like to participate in the Garden Enhancements Committee, please contact Kari Gies.



# Oregon State University Extension Service Master Gardener 2019 Community Education Classes

Location: OSU Extension Auditorium, 569 Hanley Rd in Central Point, OR 97502 **Pre-register and pay online** http://bit.ly/JacksonMGWorkshops **or call 541-776-7371** 

Saturday, March 2 | 9 a.m. - 12 p.m. Fruit Tree Pruning Terry Helfrich, Bear Creek Orchards
Bring loppers and gloves to this fun, hands-on pruning class for several species of popular fruit trees.

**Tuesday, March 19** | 5:30 - 7:30 p.m. **Firewise Landscaping** *Kara Baylog OSU, My Southern Oregon Woodlands* Protecting your home from wildfire begins with prevention. Learn how to incorporate attractive, fire-resistant plants and landscaping techniques into your property.

Monday, April 1 | 6 - 8 p.m. Weed Management Maud Powell, OSU Small Forms Program The first step to conquering weeds is learning to identify them. A management plan can then be formulated using an integrated weed program.

Thursday, April 18 | 5:30 - 7:30 p.m. \*Grapevine Pest and Disease Management Dr. Alexander Levin, Oregon Wine, Research Institute Identify common grape pests and diseases in the Rogue Valley, plus innovative techniques to both treat and prevent them in your vineyard.

Thursday, April 25 | 5:30 - 7:30 p.m. Soil Testing for Gardens and Home Landscapes Dr. Gordon Jones & Erika Szonntag, OSU Extension
Get the ins and outs of how to take a soil sample and interpret results to improve your garden or home landscape. This will be an interactive session; bring soil test results from your property to evaluate in class. We will provide instructions on how to collect and analyze your soil prior to class.

Friday, May 3 | 5:30 - 7 p.m.

Landscaping with Cold Hardy

Succulents Annie Schreck, Mountain

Crest Gardens

This class will cover the unique

This class will cover the unique adaptations of succulent plants, the basics of succulent care, and strategies to use them in low-maintenance, drought-tolerant landscapes.

**Tuesday, May 28** | 5:30 ~ 7:30 pm \***Grapevine Canopy Management** *Dr. Alexander Levin, Oregon Wine Research Institute* Improve fruitzone cluster microclimate and canopy management with proper summer pruning techniques.

Saturday, June 8 | 9 - 11:30 a.m. You've Planted Your Veggies, What's Next? Marjorie Neal, Master Gardener

Keeping them growing, healthy, and productive are the next steps. This class will cover knowing when to harvest and how to set the stage for your next vegetable garden.

Tuesday, July 9 | 5:30 - 7:30 p.m. \*Grapevine Nutrition & Irrigation Management Dr. Alexander Levin, Oregon Wine Research Institute
Learn how to properly feed and water your grapevines to optimize yield and fruit quality.

**Tuesday, July 16** | 6 - 8 p.m. **Rose Care & Pruning to Maximize Bloom** *Eileen Seal, Master Gardener* Learn how to prune, train, and fertilize roses to enhance their flowering performance. This is a hands-on class, so bring pruning shears and gloves.

Thursday, Sept. 19 | 6 - 8:00 p.m. Deer Resistant Plants Christie Mackison, Shooting Star Nursery
See how to incorporate attractive deer resistant plants into your home landscape, plus additional techniques to keep deer from feeding in the gardens.





# "In The Garden" Videos now on the Website

60 KDRV Channel 12 videos are now online.

It's a great place to learn about everything from Deer Resistant plant to Monarch butterflies or harvesting herbs!

# **Books Needed for Spring Garden Fair Booth**

If you have too many books and need to downsize, this is perfect opportunity. Please donate books on gardening, DIY home projects,



information with your donated books.

Funds raised help support JCMGA educational outreach programs.

travel and children's books.

Please leave books by the Plant Clinic at Extension by May 1. Tax receipts are available; just leave your name and contact Thank you for your help!

Contact: <u>Barbara Davidson</u>, (MG04) 541-601-1471



## Help Needed for Bee City Mosaic

Talent artist Karen Rycheck is looking for volunteers to help complete an ambitious cut glass mural that will showcase Talent as a nationally recognized Bee City.

She hopes to complete the final phase of this 32-foot-long mural that will be installed on the stage front outside Talent's City Hall before June 17, the start of National Pollinator Week.

If you'd like to help, contact <u>Rycheck</u> at (541) 621-6239; or visit her <u>website</u>.



### **Beet Box**

**Editor: Cindy Williams cindy@clwrv.com** 

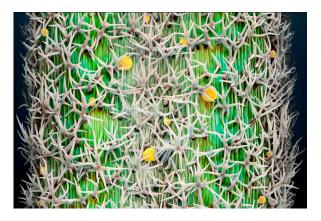
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### The microscopic wonders of herbs

Lavender (*Lavandula* spp.) has long been used to perfume homes, food, and drinks. It offers a feeling of warmth, a sort of aromatic welcoming. Up close, it is something else entirely, a desert scene complete with spiny, cactus-like hairs meant to keep herbivores away and hold water in. See more images at National Geographic.



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