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

President

SUSAN HOENIG
MASTER GARDENER 2015

Our long-serving Compost GEM, Chris Hjerrild, retired at the end of the 2018 demonstration gardens season. Chris was a much-loved figure who presided over piles of “green” and “brown” yard waste and a team of dedicated composters for many years. His retirement left us (temporarily) without the expertise and the enthusiasm to continue the compost “garden”. However, over the fall I felt sad every time I passed the compost area, which was rapidly becoming an eyesore, overgrown with weeds and grass.

I became convinced that we could resurrect it with the help of a new team of apprentices and some veterans. Scott Goode, Steve Hassen and I rallied to the cause and we recruited two co-GEMS from the 2019 class – Matthew Allen and Sky Colvin. The five of us met several times over the winter to plan the new compost operation.

At the request of Rich Roseburg, we decided to move it to a new location. We selected a site just beyond the Daylily Garden as its “temporary” home, served by paths to accommodate the wheelbarrows that bring the plant material and water for the piles. We expect to be there for several years until the proposed educational pavilion is built, probably on that very spot.

We decided to start the new operation with two types of compost piles this year – a lasagna and a “hot” pile. Lasagna is a method of layering green and brown materials in a long pile, which decomposes

Continued on Page 2
and “melts” into the ground through worm action. The pile is kept wet and covered to speed decomposition. New layers are then added each week. This is a “no turn” method. The “hot” pile also uses a combination of the appropriate ratio of green and brown material heaped in a 3’x3’x3’ pile, which is kept moist and turned periodically into a new bin to aerate it. If successful, the pile heats to at least 140 degrees, and if it reaches 155 degrees, the weed seeds die, too. In years to come we may try other methods.

We got reinforcements with two apprentices – Zelda Willmore and Lois Dolan when the demo gardens started the 2019 season in May. Sky and I cleaned out the shed, disposing of many worn out items. We took an inventory of the tools and equipment in the shed, and made a list of new items we would need this year. Kari Gies, the Chair of the Gardens Working Group, presented our list of needed items to the Board and requested funding on our behalf. The JCMGA Board responded with an appropriation from our treasury and many Board members made personal contributions which totaled over $1,000. We are truly grateful for their generosity!

Matt and I covered the two shade structures with tan shade cloth held in place with zip ties around the frame, and Zelda and Matt installed the first structure in its new location. We will work underneath it while processing material brought to us from the demonstration gardens.

Steve became our “head builder”, planning a new foundation for the tool shed and finding plans for a three-bin hot compost pile. On “Moving Day” Jake from the SOREC farm crew moved the shed and picnic table to our new site using the forklift. As rickety as the thin metal shed is, it still arrived at its new location intact. For three weeks the team built the new foundation for the shed, and in mid-June we pressed several “volunteers” into service to help us move it to its new perch. We may get a new and better one someday, but for now, it’s better than nothing! There is still some work to be done on the shed, and our next project will be the three-bin hot compost structure.

It always takes longer than you expect to build something, and the new compost operation is no exception. But, we are well on the way to re-opening a revitalized compost operation. Come see us on Wednesdays!
WINTER DREAMS

SUMMER GARDENS

20th ANNUAL GARDENING SYMPOSIUM
SATURDAY, NOVEMBER 2nd, 2019
9:00 am to 4:30 pm

RCC’SOU HIGHER EDUCATION CENTER
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Lessons learned

One year into starting my Medford garden, some lessons learned:

1. If I compulsively dive right into garden creation without a season of observation to guide me (regarding soil, wind, arc of the sun) I will have to move 90 percent of what I planted.

2. There’s pretty much no such thing as deer resistant. A fence is essential.

3. Clay soil is a real pain to work with.

4. Clay is supposedly anathema to penstemons, but Penstemon x mexicali doesn’t mind it a bit.

5. When I at long last acquire the ‘Black Moudry’ pennisetum I’ve coveted for years, it will be the cat’s favorite grass; I may never see it bloom.


7. Southwest Oregon and Northeast Oregon have pretty much the same weeds. That said, I’m thrilled that my present garden lacks bindweed. Hooray!

8. For success in establishing new plants, fall planting is preferable to spring planting. Alas, there’s no guarantee that the plants I want will be available at the end of the season.

9. It’ll take at least another season to figure out how to water optimally.

10. Wait until June to plant the tomato starts.

And a plug for the Master Gardener’s program: The first Plant Clinic shift I worked proved immediately relevant to my own gardening. How great is that?
If at first you don’t succeed …

After 3 or 4 tries, I’ve finally seen some Alstroemerias blossoms at the Extension grounds, in the Propagation gardens. A friend gave me seeds of this beautiful plant, so with my eyes envisioning the end result, I scattered the seed expectantly under the cherry tree. Yes, they hatched wonderfully. However, ground squirrels found the juicy new bulblets too tempting to ignore so my patch was completely harvested that first year.

The following year I planted a very short row in one of the small propagation tents. Unfortunately, the quick fingers of one of the new students didn’t recognize the emerging seedlings as something worthy, so out they came.

OK. Don’t give up: The 3rd year I planted them in several of the flue tiles next to the parking lot, & to keep those pesky ground squirrels at bay, we lined the tile bottoms, sides & top with chick wire.

Again, we had a good sprout… & again, a really exuberant great gardener thought those pots needed to be weeded of the grass-like invaders: but THIS time the “grass” disentangled from the little bulbs, which came up this spring with fresh new growth.

I groaned the day I saw a shiny red pickup truck had parked a wee bit too close, driving the bumper clear up over the tall plants.

I can’t say Alstroemerias have to be babied a whole lot, because they survived & AT LAST, we have FLOWERS to love. And it’s a good assortment of colors: pink, white, a nice clear yellow and many shades of orange.

I’m newly encouraged & just hope that the chicken wire & cracked flue tiles hold up a bit longer without falling apart & rusting out!

Carry on & don’t give up!
Botanical delights from the East and West

Dear Gardeners,

As summer unfolds, my fascination with parasitic plants continues (see the June 2019 Garden Beet for my article on California ground-cone). Early in June, on our way through the Rogue River-Siskiyou National Forest returning home from Bend, we found the first pinedrops (\textit{Pterospora andromedea}) of the season sprouting by the riverside. One week later, I flew home to southeastern Pennsylvania to congratulate my younger brother on graduating from college. We went for a hike one morning on some favorite trails near our parents’ home and I was delighted to stumble upon \textit{Monotropa uniflora}, also known as Indian pipe or ghost plant. I had not seen \textit{Monotropa} since leaving Pennsylvania what seems like many years ago now, so it was a real treat. They also are found in Oregon and are native, like pinedrops.

So what makes these plants parasites? Historically, they were considered “saprophytic”, meaning that they fed on decaying plant material. According to an article from the US Forest Service, more recent research suggests that these plants actually tap into the hyphae of the mycorrhizal system of plants to obtain nutrients, and are now called “mycotrophic” plants.

California ground-cone (\textit{Boschniakia strobilacea}) is more classically parasitic in that it uses a haustorium in place of a root to tap into its host’s root for nutrients (\textit{Arbutus} and \textit{Arctostaphylos} spp.). Indian paintbrush (\textit{Castilleja} spp.), also native to Oregon, is hemiparasitic, in that it contains chlorophyll and can complete its lifecycle on its own, but is much more vigorous when parasitizing other plants. Some species, such as \textit{Sarcodes sanguinea} in the Sierra Nevada, are highly specialized and are associated with a single fungal species.

Mycotrophic plants in turn employee their own mycorrhizal root system to tap into that of the host plant, and in essence reverse the flow of carbon and other nutrients into the host plant (a tree for example). The fungus then receives no nutrients from the tree and is left giving everything to the mycotrophic, also known as epiparasitic, plant. Pinedrops and Indian pipe (family Ericaceae, subfamily Monotropoideae) are examples of mycotrophs.

My proclivity towards these plants stems both from their more unusual life cycles and unique appearances. The ghost plant, for example, really did resemble a poltergeist rising delicately from the decaying leaf litter. These varieties of wildflowers are true gems of the forest!

– Erika

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\textbf{OSU Program Advisor}
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\textsc{ERIKA SZONNTAG}
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drarely seen in the wild. Photo by Erika Szonntag.

Indian pipe (\textit{Monotropa uniflora}) and pinedrops are examples of mycotrophs. Photo by Erika Szonntag.

The Beet

July 2019
Anise… Set… Go!!!

Gardening Gourmet
BY SYDNEY JORDAN BROWN
MASTER GARDENER 2000

Ready or not the hunt's on for that diminutive dragon disguised beneath its delicate cape of anisette essence. As with most things to do with that of France, you're sure to fall in love with this sword-leaved serpent.

Although this delicately anise-scented herb, Artemisia dracunculus, (derived from oil chemically identical to anise), French Tarragon might seem more a mythological creature than culinary seasoning since its name comes from the Latin word dracuniculus, meaning "a little dragon".

Despite the root of its serpentine name, tarragon touts its culture as that of epicurean status. Although related to Artemisia absinthia, tarragon prefers disassociating with its racier cousin who lives on that shadier side of the garden luring its victims with its liqueur of intoxicating/hallucinogenic properties.

Tarragon is the only commonly used herb (except for chamomile) in the aster family.

Sagebrush, common name for Artemisia, is unrelated belonging to the mint family along with basil, marjoram, mint and thyme. Tarragon and chamomile are the only commonly used herbs in the aster family.

Known as tragonia and tarchon, it was believed an Arabic loan in the Middle Ages. Origin of this Arabic name isn't clear but might be from the Old Greek drakon, dragon-snake. Likely linked to dragons due to its serpentine-shaped rhizome, it was believed to ward off dragons, serpents, and heal snake bites. Likely originating in Central Asia and probably Siberia, it's not known who bred the first cultivars or when it traveled to Europe.

Whatever was known, its dragonly definition continued on in modern times. Such examples include, English tarragon, Finnish rakuna, Russian estragon, Spanish tarragona, Scandinavian esdragon, Dutch slangekruid/draakbloed and Icelandic fafnigras (grass of Fafnir named after an evil dragon) to name a few. So why would you want this dragon plant in your garden plot?

You'll want it because French Tarragon, (so named except in Germany where it's called German Tarragon) is THE most aromatic cultivar found in our kitchen gardens or if not, should be. It's wonderful infused in white-wine vinegar, making sauce Bearnaise, put in potato salads, rubs for poultry, lamb, tofu, tempe, egg dishes or wherever else you might desire its definite anise essence.

Whole leaves and tender stem tips with leaves are both usable for culinary creations.

French Tarragon might seem more a mythological creature than culinary seasoning since its name comes from the Latin word dracuniculus, meaning 'a little dragon'.

Note: You'll find the most fragrant flavor from fresh Tarragon. Since dried offers little aroma, freezing pulverized leaves or a pesto with lime juice and olive oil will present you with more flavor-packed punch.

When searching out French Tarragon plants, make sure that's what you're getting. Nurseries often label Russian, known as
**Recipe: Green Goddess Aoli**

1 cup organically made mayonnaise (purchased or homemade)  
3/4 cup plain Greek low fat yogurt  
1/3 cup chopped Italian flat-leaf parsley  
1/4 cup chopped green onions (including green stems)  
1/2 cup fresh tarragon  
2-4 tablespoons fresh organic lime juice  
1 tablespoon plain rice vinegar  
1 teaspoon anchovy paste  
2 cloves garlic, peeled  
1/4 teaspoon green Tabasco sauce  
Fresh ground black pepper

Place all ingredients in a blender and blend until all are well mixed. Store in a jar with tight fitting lid in the refrigerator. Keeps about two to three weeks. Use as salad dressing, atop cooked vegetables, chicken, fish or as a dip.

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**French Taragon, the ‘little dragon’**

*Continued from Page 7*

false tarragon, (inferior flavored) and Mexican mint tarragon of the marigold clan, (makes a suitable substitute for areas too hot for tarragon) as French but neither are the same.

With widespread root systems, it’s best to plant tarragon in pots two to three times wider than their root ball filled with rich well-composted potting soil. Watering regularly, fertilizing twice with fish emulsion, will greatly benefit plants.

Place pot in full sun to enjoy this perennial dragoness of anisette essence until it slumbers once again beneath the blanket of a drifting snow bank and you indulge in a bit cuisine de old Parce.

Note: Once you establish tarragon, you can grow more plants by root cuttings.

**Territorial Seeds**
(Sold out for 2019.)
www.territorialseed.com

**Goodwin Creek Gardens**
(Local source)
www.goodwincreekgardens.com

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**Oregon State University Extension Service**
**Master Gardener™ 2019 Community Education Classes**

OSU Extension Auditorium, 569 Hanley Road, Central Point, OR 97502
Pre-register and pay online or call 541-776-7371

**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.

**Tuesday, Dec. 11 | 5:30 - 7:30 p.m.**
*Planting in a Post-Wild World Sherri Morgan, Master Gardener & Landscape Designer* This class focus on recreating natural plant communities, supporting native flora and fauna, enriching the microbial life in the soil, all with an eye to basic design practices.
Additions to agenda: Ronnie Budge moved Bylaws Chair be added to the agenda under New Business

President’s Report:
1. Susan Koenig circulated a letter from 4-H thanking JCMGA for letting them have a booth at the Spring Garden Fair. (See Attachment #1 on the website.)
2. Michael Riding sent thanks to the board for his life-time membership.

Treasurer Report: Annette Carter reviewed the income and expenses for Spring Garden Fair as submitted in the report.

Unfinished Business: Susan Koenig reviewed plans for the June 26 board retreat to be held 9 a.m.-3 p.m. in the OSU Auditorium. See attachment #2. The word “committee” should be changed to “Working Group.” Gardens Working Group and Member Services Working Group will give final reports on their work on the five-year plan. Technology Working Group, Outreach Working Group, and Finance and Fundraising Working Group will give interim reports. Lunch will be potluck.

New Business
1. Honorarium for Gail Langellotto: Erika Szonntag moved and Barbara Davidson seconded a donation be made to the Garden Ecology Lab in honor of all Gail Langelotto has done for JCMGA.
2. Badge swingers: Keltie Nelson moved and Roberta Heinz seconded that swingers be ordered for board members with the funds to be taken from board development.
3. Fund Raising via social media: Marcia Harris and the Technology Working Group will be researching raising funds through social media.
4. Attending JCMGA Meetings via teleconferencing: Marcia Harris reported interest has been expressed on having board meetings accessible through teleconferencing. After discussion, it was decided to not pursue this. The policy for holding all meetings on the SOREC campus will be referred to the Bylaws Committee for clarification.
5. By-laws Committee: Michael Riding has resigned from the Bylaws Committee. A meeting will be called to elect a new chair, add a policy on swingers, and clarify the policy on holding meetings on the SOREC campus.

OMGA Report: Barbara Davidson reported on the June OMGA board meeting held in Jackson County.
1. Kara Baylog presented on firewise landscaping.
2. The JCMGA Practicum was awarded a $250 Karl Carlson Memorial Fund grant for an outdoor watering system to enable perennials to be carried over the summer.

Continued on Page 10
**Talent celebrates Bee City designation**

Good morning fellow gardeners,

We are in Petosky, Michigan where the weather is 48 degrees at 7 a.m. It was a long, cold winter with 122.8” of snow and basketball sized ice cubes floating in Lake Michigan. The full-time residents take it with a grain of salt and the city workers keep the street clear and safe for driving. The temperature will rarely hit 80 degrees, perfect summer temperatures. Hydrangeas are starting to bloom, growing like weeds and gardeners are planting flowers like they will last the entire year. Street-side stands selling hanging baskets abound with colorful plants having been started in warm greenhouses for an early start. I have yet to see a greenhouse as nice the JCMGA greenhouse, but they serve their purpose.

Many of you worked on the glass and ceramic mosaic mural for the Talent Bee City Project. It was dedicated June 22 and hopefully you were able to attend. I have yet to see a community mural as nice as the JCMGA mural, but they serve their purpose.

Many of you worked on the glass and ceramic mosaic mural for the Talent Bee City Project. It was dedicated June 22 and hopefully you were able to attend. I have included part of the press release written by Jack Harbaugh for your enjoyment. As you can see in the photo it is quite impressive and hope you all have a chance to visit.

Talent, OR – A stunning 32-foot mural is gracing the stage wall in front of Talent City Hall as the work of a local artist and more than 100 volunteers is complete.

The mural was conceived and designed by Talent-based artist Karen Rycheck. She trained and coordinated more than 100 volunteers, ranging in age from 10 to 95, to work on the project. The dazzling, intricate mural took 18 months to complete.

Rycheck explained, “I wanted to create an art project where community members could be involved in the creation and then be able to bring friends and family to come see the results of their efforts.”

Rycheck chose the theme of pollinators to honor Talent’s designation as the second official town to earn the Bee City USA status. Talent became the second Bee City USA in the country in 2014. It’s a title conferred by a national non-profit organization working to protect honeybees and other pollinators.

The mural is a mosaic of cut glass and ceramic tiles depicting a pollinator garden scene with bees, butterflies, birds and plants that live in this region.

The celebration included a dedication by Talent Mayor Darby Ayers-Flood. “This incredible project is the quintessential expression of Talent,” said Mayor Ayers-Flood. She adds, “Pollinator education, city and organizational participation, volunteer cooperation and a commercially successful artist who is the heart beat of it all. Thank you doesn't seem enough, but our community is grateful.”

Life is good, fellow gardeners, and I wish you all a successful gardening summer. Next stop, Mackinac Island where motorized vehicles are prohibited. Too cool,
Mosquito-proofing your backyard only takes a few minutes

Taking a few minutes to remove mosquito breeding habitat around your property can reduce your risk of mosquitoes spoiling your barbecues, or worse, spreading diseases such as West Nile Virus.

After each rain take a few minutes and inspect your yard and dump out water from any household containers, such as buckets, flowerpots, and old tires that may breed mosquitoes.

Don’t forget to check for clogged rain gutters, or tarps over wood piles, and boats that may also be holding water.

If you are collecting rainwater for later use, be sure that barrels or cisterns are covered with fine mesh screen to keep mosquitoes from using them as a home.

Ornamental ponds and stock troughs should be stocked with mosquito fish to keep mosquitoes at bay.

Dog dishes and bird baths should be cleaned weekly, remember anything that holds water for 7 days can produce mosquitoes.

How to contact
Jackson County Vector Control District
555 Mosquito Lane
Central Point, OR 97502
(541) 826-2199
Aphids, the bane of any gardener, originated in the Cretaceous, about 100 million years ago. About 5,000 species have been described. Doesn’t it sometimes feel like they all gather in your garden for a family reunion?