

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

Look before you leap (Make a plan first)

The JCMGA Board of Directors held a full-day retreat in June to hear reports from the Working Groups that have been developing a five-year plan for the association. Each group has been assigned a specific area of our operations to consider what the future holds for us – challenges, opportunities and new initiatives we should consider keeping JCMGA alive and well. Just as Master Gardeners teach new students how to plant, fertilize, divide, prune and otherwise care for plants, so too JCMGA needs care and attention. We cannot operate on autopilot very long without withering.

I'm going to focus on the Member Services plan this month. I'll get to the other four working group plans in future months. You may not be aware that JCMGA has a Member Services Working Group because it was newly formed this year. Chaired by Keltie Nelson (2016), the group has five additional members: Patrice Kaska (Membership Secretary), Gina Velando (Member Involvement Committee Chair), Barbara Davidson (board member), Ronnie Budge (President Elect) and myself. We meet at the Extension once a month at noon on the second Friday. Meetings are open to all, so stop in.



President

SUSAN HOENIG
MASTER GARDENER 2015

The first thing Member Services did in January was to adopt a statement of purpose to guide the group's efforts:

"The mission of the Member Services Working Group is to promote and retain membership in the JCMGA.

- We maintain membership records, collect annual dues, and produce the membership directory.
- We plan and facilitate social events and educational activities.
- We connect members with JCMGA activities that utilize their specific skills and interests.
- We seek to develop additional benefits for members."

Since our overall purpose is to

retain membership, we wondered how well JCMGA is doing. Patrice conducted an analysis of our records and discovered that we have been losing membership since 2016. In 2018 we had 356 members, 100 fewer than in 2016. We decided to survey the membership to find out why fewer people are renewing and what benefits JCMGA could provide its members to promote retention. The survey results helped the group to understand what our membership wants and to formulate several action items for our five-year plan. Some of these items include:

- Show more formal

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**Mark your calendar!
Aug. 24 is
the Master
Gardeners
Picnic and
Taste Off.
See Pages
3-4 for
details.**

You're needed to serve on the JCMGA Board

Would you like to serve on the JCMGA Board of Directors for 2020? Know someone else who would be a good board member?

The board is the governing body of the association. It adopts the budget, sets policy, and generally oversees the present and future direction of JCMGA. Meetings are held the second Friday of each month. Most board members also sit on one or several of the association's working groups and are among the first to volunteer when jobs need to be done!

The following positions are to be elected this fall: Vice-president/president-elect; treasurer and assistant treasurer; recording secretary; membership secretary; archivist; OMGA representative; and five members-at-large. Nominees must be members of JCMGA in good standing and be willing to serve if elected.

If you have questions, contact Ronnie Budge, Vice-President rleebudge@gmail.com

Deadline for Nominations is September 1, 2019.



Members let the Board know what they want

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appreciation and recognition for the volunteer efforts of Master Gardeners.

- Make the graduation banquet all about the graduating class. Move JCMGA veteran awards to the End of Summer Picnic.
- Organize days trips and garden tours to local points of interest.
- Organize small study and discussion groups focusing on gardening topics of interest to members.
- Recruit nurseries and educational providers to offer discounts to Master Gardeners.
- Develop a mentor program for students to help them find their "niche" within JCMGA. Each student gets a "garden bud" to help them bloom.

• Revise membership and class enrollment forms to better promote the benefits of membership in JCMGA.

- Hold a photo contest each year to select the cover photo for the directory.
- Organize an open house of our demonstration gardens for the public.

These ideas generated lively discussion and were well received by the board. Member Services will be incorporating ideas we picked up at the retreat into the plan and will begin to decide how we will roll out these initiatives over the next few years. Some ideas will take longer than others to implement; some you may see very soon, like the revised membership renewal form. The first local garden tour was held in June at Italio Gardens in Central Point and was attended by

about 25 Master Gardeners. If you have a suggestion for other garden tour venues, please contact Gina Velando. We hope to do another one in the fall.

Our goal, above all, is to help JCMGA provide what members want from our organization. We welcome your suggestions and feedback.

NEXT UP: The End of Summer Picnic on Saturday, August 24 (outside in the arboretum, weather permitting) and the Garden Taste Off, where you can earn bragging rights for the best tomato, the ugliest root vegetable and many other categories Erika is devising for us!

**Ross Jones stepping down
as Speakers Bureau
Coordinator**
See Page 6

Summer Picnic and Garden Taste Off

*JOIN US FOR AN EVENING OF
Good food, fun and old friends!*

Saturday, Aug. 24

5 p.m. if you are entering the Garden Taste Off
(see categories below)

5:30 p.m.: Greet friends and vote

6 p.m.: Dinner

Where: The Extension Arboretum, 569 Hanley
Road, Central Point

Who: You and Your Family

What to Bring:

🥕 Your appetite for beef or veggie burgers with all the trimmings.

🥕 Last Names A-K bring a salad or side dish; L-Z bring a dessert.

🥕 A reusable place setting, including drinking glass, plate, napkins and silverware, for each person in your party

🥕 Wear your Master Gardener name badge

🥕 No alcohol or pets (except service dogs), please.

The Main Course Menu:

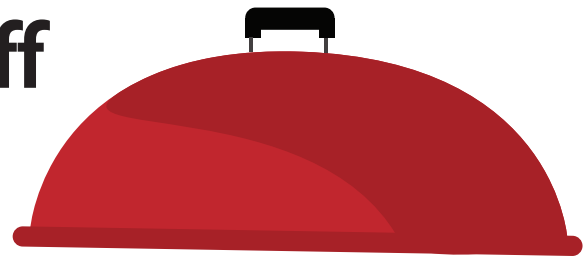
🥕 Grass fed beef burgers

🥕 Veggie burgers

New this year!

🥕 Awards for JCMGA Master Gardener of the Year, Behind the Scenes Master Gardener, and many others. Come celebrate your colleagues' contributions to JCMGA and beyond!

50/50 Raffle Tickets only \$1 (Winner gets half the proceeds; JCMGA gets the other half.)



MASTER
GARDENERS

PICNIC



& Garden Taste Off



*Please RSVP to
Ronnie Budge
before Aug. 15*

Goods from the Garden Taste Off

Master Gardener Picnic August 24, 2019

Share samples of veggies and fruit from your garden!

Vegetable Categories

- Corn
- Herbs
- Hot Pepper
- Sweet Pepper
- Tomato (small)
- Tomato (medium/large)
- Other



Fruit Categories

- Berry/Cane Fruit
- Tree Fruit
- Melon



Other (do not sample the following)

- Biggest Melon
 - Biggest Zucchini
 - Most Unusual Tuber
 - Ugliest Tomato
- Fruits, vegetables and herbs will be rated on a scale of 1-5 (5 being the best). Each entry should include a whole sample for demonstration, 3 cups of cut samples for tasting, a bowl and label indicating which category you are entering and the variety name.
 - All entries will have a code and remain anonymous
 - All picnic attendees will have a card to rate entries: 1-5 for taste and appearance
 - Prizes will be awarded for 1st, 2nd, and 3rd for each category
 - Results will be published in the Garden Beet and submitted to the Mail Tribune



Journey to the Klamath Mountains

Dear Gardeners,

A few weeks ago, my friend and I took a trip to the northern part of the Siskiyou Wilderness to celebrate the Fourth of July. We packed up our bags and hauled ourselves up to the Devil's Punchbowl for two nights under the stars. We knew we would be graced by a beautiful alpine lake, but the botanical diversity was an unexpected gift.

The Klamath-Siskiyou ecoregion, of which this area is



**OSU Program
Advisor**

ERIKA SZONNTAG

part, also popularly known as the “Klamath Knot”, is famous for its impressively high number of endemic plant species, including those adapted specifically to serpentine soils. One aspect that contributes to the specialized diversity of flora in general is that the area was spared during the most recent period of glaciation, so an extensive time of favorable conditions was available for plants to adapt to their unique habitats. Ninety plant species are serpentine specialists, while many other species are restricted to single mountains, watersheds, or habitat patches (World Wildlife Fund 2019).

Of the 30 species of conifers found in the Klamath-Siskiyou, seven are endemic. The greatest alpha (single-site) diversity of species was measured at 17 species of conifers within one square mile (World Wildlife Fund 2019) in the Russian Peak Wilderness. The World Wildlife Fund has named the Klamath-Siskiyou area one of the four richest temperate coniferous forests of the world, including those of the southeastern U.S., Sichuan, China; and the Russian far-east (Kruckeberg & Lang 1997).

Some favorite species that we saw on our hike included the weeping Brewer's spruce (*Picea breweriana*), which occupies high elevations, including harsh, ridge-top sites which receive heavy snow in the winter but which have dry summers. There were several growing around the lake (see photo). We also spotted sugarstick (*Allotropa virgate*) and fairy



From top left are lace tip fern, sedum obtusatum, and a Washington lily.

*Photos/
Erika
Szonntag*



Continued on Page 6

Ross Jones stepping down as Speakers Bureau Coordinator

After 3 years as the Speakers Bureau Coordinator, Ross Jones is stepping down at the end of August to pursue some additional interests.

He thanks all of the speakers who helped fulfill the JCMGA mission: “We learn, practice and teach the art and science of gardening in the Rogue Valley.”

A recent success of Ross' involved coordinating the new monthly gardening talks at the Medford Library.

For his years of service, the members of the Association express our thanks.



Watching nature light up land and sky in the Klamath Mountains

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slipper orchid (*Calypso bulbosa*), each of which is the only species in their genus. Despite being the only member of its genus, *Calypso bulbosa* is widely distributed in the northern hemisphere, though it is threatened or endangered in many states or countries because of its very specific habitat and mycorrhizal relationship requirements. We also saw stunning examples of Washington lily (*Lilium washingtonianum*), lace lip fern (*Cheilanthes gracillima*), and *Sedum obtusatum*.

We missed the fireworks, but were grateful to see more stars than dark space in the night sky and many unique plants over this three-day subalpine retreat.

— Erika

Brewer's spruce (*Picea breweriana*) at Devil's Punchbowl.

Photos/Erika Szonntag

The Waiting Game



BY JANINE SALVATTI
MASTER GARDENER STUDENT 2000

I would never have imagined that my marital harmony might be disturbed by what I've learned through the Master Gardener course work.

It all began when my husband found me in the garden chucking large chunks of cardboard on parts of our lawn ... with the intent to leave them there. To say he was non-plussed is charitable. I explained reasonably, I thought, that WE really NEEDED less turf and more spacious and curvaceous flower beds. The pollinators! The earth!

Well, he chewed on this throughout dinner. I don't know if the strawberry shortcake helped, but he determined the project was worth a try.

Since our organic material larder was non-existent, the next morning we went in search of worm castings, topsoil, bone meal, aged manure, compost, and then more compost. We returned with a latte and the will to tackle our new lasagna flower beds.

It was quite surprising and satisfying to see how fast these beds came together. In the end we agreed the beds deserved rock borders and proceeded post haste to go rock shopping. Who knew that was a thing?

At the end of the fourth day, our beds complete, I knew marital



Photo/Janine Salvatti

Brewer's spruce (*Picea breweriana*) at Devil's Punchbowl.

harmony had been restored as I heard my hubby enthusiastically declare the beds looked great. They really did. Our small dull square yard was on the way to having some spunk!

Although the beds are not ready to host their permanent ornamentals yet, they look happy planted with French marigolds, cosmos, petunias, alyssum, and

potato vines ... and several of the tomato "trees" we grew for the Spring Fair!

July 15, 2019 update:
Everything is growing exuberantly! Great motivation for an aspiring gardener! So much so that we are now eyeing our front lawn for phase 2 to commence this September. We'll keep you posted!

Lavender farming is different in Michigan

Good morning Fellow Gardeners,

Petoskey and Harbor Springs are on the shore of Lake Michigan's Little Traverse Bay. Boyne Falls is located south of Petoskey, and Boyne City is on the southern tip of Lake Charlevoix. The area is characterized by rolling hills, wooded terrain and inland lakes, including a 38-mile inland waterway. Petoskey receives over 122" of snow and the residents take the weather in stride as the roads are kept clear at all times. In the summer, residents and visitors fish, swim, picnic and enjoy the mild temperatures.

While driving north to Petoskey, there is a small town called Mattawan in southwest Michigan. The population is 1,900 and right in the middle is a farm called Shades of Lavender. This farm grows 1,600 Lavender plants. (*Lavandula x intermedia*: Grosso, Provence, Phenomenal, Edelweiss), *Lavandula angustifolia*: (Hidcote, Hidcote blue, Munstead, Melissa, Folgate, Miss Katherine, Rosea.)

Owner's Janene and Scott Rawlinson are a delightful couple and shared information I thought JCMGA might like to read: "We have our plants checked for phytophthora at Clemson University before we ever get them near our soil. This last year we put up the frame for a greenhouse and hope to work on that more next year to propagate our own lavender.

"I did a severe pruning this spring on the *angustifolia* because they looked bad, and they came

On the road

BY CINDY WILLIAMS, EDITOR
MASTER GARDENER 2000

back beautifully! I didn't cut back the *x intermedia* until late spring because the new growth comes from the tips. We had extensive damage and some loss from the polar vortex and rains here in the *x intermedia*. We are luckier than many lavender farmers across the nation who lost 80-90% of their crop!

"I plan to prune in the fall and will cut back by at least 1/3 on the *x intermedia* plants. The *angustifolia* did so well with the spring pruning that I just may do that and just a small clean up this fall. Our typical harvest season starts with the *angustifolia* in early June and mid-June for the *x intermedia*. We have been late for the past two years due to cold and rain. I am reading comments from the seasoned lavender farmers on the United States Lavender Growers Facebook page that lavender farming is very different now than it was years ago. The weather is completely different, and the plants are not doing nearly as well as they used to."

After sending this article to Rosenelle Florencechild for comment, she responded as follows: "I enjoyed reading the article about Shades of Lavender. Our Lavender Garden at the Extension has seven species with most of the cultivars falling under *L. angustifolia* (65) and *L. x intermedia* (26). The remaining five species are not grown by commercial lavender growers – *L.*



Janene and Scott Rawlinson own Shades of Lavender in Mattawan, Michigan.

stoechas has eight cultivars and is frequently found growing in Oregon and is readily available in garden centers. *L. lanata*, *L. pedunculata*, *L. xchaytorae* and *L. xginginsii* (Goodwin Creek Grey) may not have commercial value for their fragrance or use in cooking and crafts, but add color and texture to gardens and attract pollinators. Goodwin Creek Grey survives only our mildest winters.

"Compared to lavender farms in the Midwest, we do most of our heavy pruning in late summer and fall. Part of the reason is practical – that's when we have the most volunteers. At the same time, the plants will suffer less damage if we have snow or freezing rain. Planting is a little trickier here. Spring is the best time for the home gardener who can check on soil moisture. At the Lavender

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Imagine rows of purple flowers and the scent of lavender in the air. In addition to its beauty, lavender is sought after for its medicinal properties, fragrance, and use in food and beverages. You can enjoy all things lavender at our inviting Shades of Lavender Farm in Mattawan, Michigan.

My husband, Scott, and I own the lavender farm. It's a story that started out very unromantic and somewhere along the way turned into a blessing that we never expected.

It all began with Scott's statement, "We need to make this land work for us." I began to research what types of plants grow well in our soil conditions. And when lavender popped up, I became intrigued. I was a full-time dental hygienist at the time, and also going to school for my bachelor's degree in business. I figured that I would kill two birds with one stone and do my business plan on lavender farming. I quickly became enamored with the history, versatility and benefits of lavender. I was hooked.

Fast-forward four years, and our entire world has changed into something most people only get to dream about. We opened to the public in June 2018, and the response from customers has been nothing short of phenomenal.

We offer u-pick lavender during the high season of June and July. We also have a farm market full of handcrafted bath and body products.

Visitors can watch us make the products at the shop with lavender harvested on our farm.

Want to try a lavender treat? Our certified kitchen allows us to make amazing lavender recipes. The shop is open for most of the year, closing in January and portions of the winter. The blissful aromas in our shop are worth the trip anytime of the year!

We have over 1,200 lavender plants in the ground, featuring 12 different varieties. The flowing fields are absolutely beautiful when in full bloom, with colors ranging from white to deep purple. There is a constant calming hum from the thousands of happy honeybees that flutter from one plant to the next. Our beekeeper, Stacy, tends to our bees, and they, in turn, help us make sweet lavender honey.

Our mission for the farm is to provide a warm, inviting, tranquil destination for our community to enjoy where the atmosphere creates peace and calm. Our farm is a place that friends and family gather together making memories that last a lifetime. We strive to unlock the beautiful wonders of nature through teaching, listening, resting and play.

We would love to welcome you to Shades of Lavender Farm.

Visit shadesoflavenderfarm.com to plan a visit.

47222 24th Street, Mattawan, Mich.
269-668-5267

f **ig**: @shadesoflavenderfarm



LAVENDER TREATS



Enjoy this sweet cookie recipe from our kitchen to yours.

Lavender Honey Cookies

- | | |
|---|----------------------------|
| 1½ sticks (¾ cup) butter | ¼ cup honey |
| 1 cup white sugar—
plus more for the top
of cookies | 1 egg |
| 1 tablespoon culinary
lavender buds | 1 teaspoon vanilla extract |
| | 2 cups flour |
| | 2 teaspoons baking soda |
| | ½ teaspoon salt |

Preheat oven to 350 F. Place the white sugar and culinary lavender into a blender and pulse until the lavender is ground into tiny bits. Pour this mixture into a large mixing bowl. Put the butter into a microwavable bowl, cover and microwave for 10-second intervals until melted. Do not overheat. Add the melted butter and the honey into the mixing bowl along with the lavender sugar. Beat until fully mixed. Add egg, beat well and then add the vanilla.

In a separate bowl, mix the flour, baking soda and salt. Stir until combined. Slowly incorporate the flour mixture into the wet ingredients. Place a cover over this and refrigerate for approximately 30 minutes.

Scoop the dough onto a parchment lined baking tray using a small cookie dough scoop. Take a drinking glass and wet the bottom of the glass (you will only need to do this once). Put some sugar into a bowl. Dip the bottom of the glass into sugar. Gently press each cookie with the bottom of the glass so that it slightly flattens it. You will need to dip the glass into the sugar after each cookie.

Bake cookies for 8–10 minutes. Cool and enjoy!

@michigancountrylines



Learn How To Make Lavender Lemonade

The Rawlinsons often serve lavender lemonade to guests at their farm. To learn how to make this unique refreshment, check out @michigancountrylines on Instagram. Janene provides a step-by-step instructional demonstration in our "DIY" story highlight album.

An admeyerable choice

Gardening Gourmet

BY SYDNEY JORDAN BROWN
MASTER GARDENER 2000

(California, Florida and Texas)
mostly as backyard trees enjoyed by
private families. The qualities that
made them so sought after, thin skin

nation-wide. However, if not for
one stock surviving free and clear of
the perilous disease, there wouldn't
be a source for what we now have to
cherish as the "Improved Meyer
Lemon" tree you can propagate in a
pot. And for sure, there's nothing
like Meyers from your
own tree.

What a lemon this is! Not in the
usual negative narrative but truly
one spectacular citrus creation.

With a parentage between a
conventional lemon and mandarin
orange, Meyer lemons have an
abundance of lively lemony (but
lacking in the usual
acidity) juice and thin-
edible rind with the
brilliance of farm
fresh egg yolks. With
all this it's hard to
believe for more than
a century in its native
China, it was merely
looked upon as merely
a decorative house
plant.

If you've not yet
climbed upon that
citrus cart of
celebration, you're in
for a splendid surprise.
Although taking a
while making it to the
culinary lemon light
(no offense to limes),
you'll soon discover
why it was worth the
wait we almost missed
out on.

It's clearly a
Cinderella citrus story.
During the early
1900's the U.S.
Agriculture
Department sent Frank
N. Meyer (who's
actual job was
agricultural explorer)
on many trips to Asia
to collect new plant species. Amidst
more than 2,500 other plants, he
somehow happened on a new citrus
later named in his honor as the
Meyer Lemon of course.

Once in the US, Meyers were
cultivated in the citrus regions



Easy to grow with attractive waxy-emerald
foliage and sweetly-scented blossoms that
eventually produce sublime (or sublemon)
fruits and being readily available, Meyers are a
perfect and delicious addition to any garden.

and high juice content also made
them too fragile for commercial
shipping but not for home
gardeners.

In the 1960's a virus killing most
of California's trees threatened the
entire commercial citrus crops

Easy to grow with
attractive waxy-emerald
foliage and sweetly-
scented blossoms that
eventually produce
sublime (or sublemon)
fruits and being readily
available, Meyers are a
perfect and delicious
addition to any garden.
Being dwarf trees,
maximizing around 7',
they grow beautifully in
pots you can winterize
inside then keep outside
after spring's last frost
through summer to
decorate your patio, deck
or apartment/condo
balcony.

Plastic or wooden
barrels, wood planters,
decorative ceramic/plastic
pots or any adequately
sized (ideal is 15 gallons)
container with good
drainage will work. You'll
also need an adequate
drain saucer for wintering
inside. Standard potting
soil will keep things well
balanced along with
watering when tree leaves
are dry or wilted after which they
should perk up again. Don't
overwater, (yellowing leaves are
signs) allowing tree to dry out for a
few days before watering again.

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Recipe: Meyer Lemon Olive Oil Tart

Meyer Lemon Olive Oil Tart

Serves 8

Crust

1 1/2 cups white whole wheat flour (or gluten free type)

4 tablespoons coconut sugar

1/4 teaspoon salt

1/2 cup extra virgin olive oil

Zest of one Meyer lemon

2 tablespoons cold water

Preheat oven to 350°

Stir all ingredients except water together in a medium sized bowl. Add water and mix just until dough forms. In a 9" removable bottom tart pan crumble three-quarters of the dough in bottom

and press with fingers. Crumble rest of dough along pan edge then press up sides with fingers. Bake until golden brown about 30-35 minutes.

Filling:

3/4 cup organic cane sugar

2 tablespoons white whole wheat flour (or gluten free type)

1/4 teaspoon salt

3 large eggs plus 3 large yolks

Zest from two Meyer lemons and 1/2 cup juice

1/4 cup extra virgin olive oil

Just before crust finishes baking, whisk together sugar, flour and salt in medium bowl. Whisk

eggs with yolks until thoroughly blended then whisk in lemon juice and zest. Cook over medium low heat about 5-8 minutes until mixture thickens and reaches 160°. Remove pan from heat then whisk in olive oil. Strain mixture through fine mesh strainer into crust then bake about 12 minutes until filling jiggles when pan is gently shaken. Cool thoroughly, 2 hours then remove sides of pan and cut in 8 wedges. Serve with lightly sweetened fresh whipped cream, a dash of cinnamon and curls of Meyer lemon peel.

Sources

All sources below have improved dwarf Meyer Lemon trees

Four Winds Growers

www.fourwindsgrowers.com

This grower has all sorts of citrus

One Green World

www.onegreenworld.com

Excellent instructions as well selection of plants

Rain Tree Nursery

www.raintreenursery.com

An admeyerable choice

Continued from Page 11

Fertilize each February, May and August with a citrus fertilizer (like Gardener's Bloom) then settle your special where it can soak up all the sun it desires, whether outside or in for the winter adding grow lights if necessary to savor those succulent fruits mid-November-April.

With its slightly sweet-aromatic flavor you'll soon be substituting juice, zest and peel (no pith or bitterness here) in all your recipes. So next time you desire to be admeyered for a burst of lemon without that acidic bite, let Meyers brighten all that is you're your every delight.

Lavender farming good for community, land and pollinators

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the extra moisture they need for good root development. Fall is cooler but new plants may not have time to establish good roots."

The reason I included this Michigan article on the Shades of Lavender farm is to show that,

like many of our Oregon farms, others across the country believe in farming that is good for the community (hiring), the land and pollinators. All of us must deal with different soil types, disease, weather and how mother nature is going to treat us during the year.

Thank you to Kristina Lefever for answering website questions

on pollinator planting and Rosenelle Florencechild for sharing her comments on this article. If you are ever in Michigan please stop by and say hello to Janene and Scott Rawlinson at Shades of Lavender from JCMGA. Or you can email them and just say hello!

WINTER DREAMS



SUMMER GARDENS

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

RCC/SOU HIGHER EDUCATION CENTER
101 S. BARTLETT STREET, MEDFORD, OR

GARDENING BOOKS AND BULBS FOR SALE
INCLUDES 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!

STUDENT DISCOUNTS + SCHOLARSHIPS AVAILABLE
REGISTRATION FEE \$45

FOR INFORMATION ABOUT CLASSES AND SCHEDULES,
ONLINE REGISTRATION AND PAYMENT, VISIT:
WWW.JACKSONCOUNTYMGA.ORG



DIGITAL WORK: LUIGI BÖGNI

**Jackson County Master Gardener Association
Board of Directors Meeting
July 12, 2019**

ANNOUNCEMENTS

1. Janine Salvatti has assumed leadership of the Garden Enhancements Committee.

2. Kari Gies has developed a schematic showing all the Working Group chairs.

3. Kathy Apple reported how important and respected Barbara Davidson is to OMGA.

PRESIDENT'S REPORT:

1. JCMGA received thank you notes from Eagle Point Community Garden and JCMGA Compost Garden.

2. The Compost Garden has been finished, cleaned and the lasagna bed has been started.

3. The Bob and Frances Chaney Foundation Grant documents have been filed.

TREASURER'S REPORT:

Annette Carter reviewed the income and expenses for June 2019 as submitted in the report. It was suggested that the cost of copies at Builders Exchange and Office Depot be investigated.



Recording Secretary
Jane Moyer
Master Gardener 2005

NEW BUSINESS:

1. Picnic Committee—Ronnie Budge announced awards for veteran Master Gardeners will be given out at the picnic rather than the banquet where the emphasis will be on the students. Volunteers for planning are Sandy Hammond, Barbara Davidson, Pam Hillers, Jane Moyer, Gina Veland, and Marcie Katz. The picnic is scheduled for 5:30 Saturday August 24 in the Arboretum. It will be advertised in the August Garden Beet and by mailchimp.

2. Student Awards—Ronnie

Budge requested outstanding students be nominated for awards by the Garden Education Mentors (GEM's) and Plant Clinic Mentors. By September 1, send names to Ronnie by email along with a brief statement explaining why they are being nominated.

3. Nominating Committee—The schedule for the Nominating Committee was reported by Pam Hillers.

Elected board members were asked to tell Ronnie Budge if they wanted to run again for the position currently held. The By-laws Committee will be asked to develop a timeline for appointed positions (chairs of the working groups) to inform the board if they will be continuing in their position.

1. Operating Reserve Fund—The board approved adding \$2400 to each year's budget for the purpose of creating an operating reserve fund.

2. OMGA Fundraising—The board approved \$75 be sent to the November OMGA silent auction in lieu of three prizes.

3. Mini-college Alternatives—An OMGA survey was distributed asking what board members would like to see for the future of mini-college.

4. Speakers Bureau—Bill Gabriel announced Ross Jones has resigned.

5. Children's Garden—Roberta Heinz announced she will be resigning as chair of the Children's Garden at the end of this year

NEXT MEETING: August 9, 2019

Submitted by Jane Moyer,
Recording Secretary

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.

Master Gardener™ 2019 Community Education Classes

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

SherriMorgan, 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.



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

PS ... continuing the July alstroemeria story

Through MG's Blanche Douma & Baldassare Mineo (Italo Gardens), I learned that alstroemerias should not be deadheaded but instead just pull up the whole stem from the ground. The bulb will send up a replacement stalk, thereby furnishing blossoms all summer long. Baldassare explained that if you just snip off the faded blossoms, the plant will think it has done its job & it will just say "I quit. I'm through. Tootle-oo. See you next year!"

All of this just proves that it's really great to visit the gardens often, chat with friends & exchange ideas. Continuing education goes on & on as you learn from each other. Also, you



Peggy's Propagation

BY PEGGY CORUM
MASTER GARDENER 1989

never know when you will meet a new friend. Just last week in the Extension Gardens I met two lovely ladies from Holland & that brought back wonderful memories of the flower market in Amsterdam, canal tours, Keukenhof 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!



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 out 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 we can do.

Beet Box

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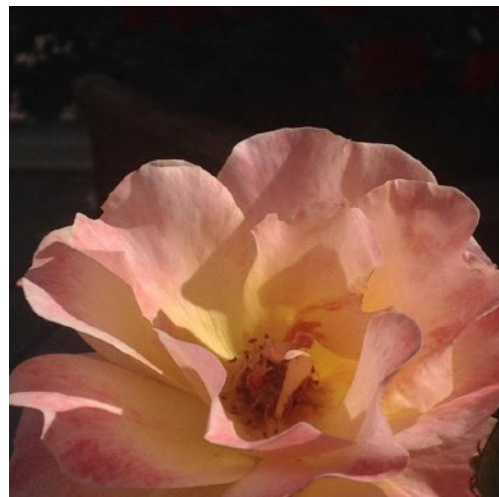
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All information provided by the Garden Beet is believed to be accurate. A product named in an article does not constitute an endorsement of said product by JCMGA.

Just one more thing ...



The roses of Lynne Garbert (Master Gardener 2014) are a thing of beauty. Drop by the Rose Garden to see more.

Photo by Glenn Risley



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