

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

May 2021



Hurray for May! Spring has fully arrived in the Rogue Valley!

This time of year always brings to my mind a line from Jabberwocky by Lewis Carroll: "O frabjous day! Callooh! Callay! He chortled in his joy." I have been chortling in the sunshine – as have the weeds in my yard.

Part of that joy is the thought of summer vegetables. It is time to start hardening off those summer sprouts for transplant into the garden. Be sure to give them limited sun for a few days if they have been under shelter, or in a greenhouse.

Our association and Master Gardener members are still working hard, despite the shutdown.

Our Master Gardener Extraordinaire, Sherri Morgan, has spearheaded a committee to put together an amazing Native Plants Garden Tour. The tour features 13 native gardens, and will be online as of May 15. Go to the [Jackson County Master Gardeners Association website](#) to register.

Our Gardens Working Group has been instrumental in working with



President
Lynn Kunstman
Master Gardener
2012

Rich Roseburg to find a place to locate the six storage containers that are being placed near the parking lot to store all the extension programs' materials that are currently in the "creepy old house." Since the five-year plan calls for expanding the parking lot and we no longer have a GEM for the kitchen garden, it was decided that placement would be there. The containers will flank the wooden raised beds in that garden – three on each side.

The beds will be planted with annual flowers, once we can return to

Propagation Garden and the Native Plants nurseries. Because we were planting native seeds last fall that needed to stratify over winter, when the shutdown occurred again on campus, those seeds were sitting out under protective screens. The problem of course became that they sprouted and were beginning to outgrow their germination trays. I was given special permission to go on campus to water in the nursery, so I have been bringing the seedlings home with soil mix and repotting. The upshot is that we have in excess of 80 trays of plants that will be ready for sale in summer or fall. We are anxiously awaiting the time when we can return to having our in-person pop-up sales.

There is never enough space here to thank everyone who is working so hard for our association. I personally cannot wait until we can meet again, in person, and I can give everyone

giant hugs. Having been fully vaccinated, I have to tell you that it is a great joy to be able to hug family and friends again.

In the meantime, enjoy this lovely spring weather, have a "frabjous" day, and GARDEN FOR LIFE!

There is never enough space here to thank everyone who is working so hard for our association. I personally cannot wait until we can meet again, in person, and I can give everyone giant hugs.

campus on a regular basis and the seating area will be expanded. We will have a cozy meeting place, once all the COVID-19 restrictions are lifted.

While we will all miss having a Spring Garden Fair this year, there is a lot of nursery stock in both the

Master Gardener activity updates and fun dates for your calendar

Dear Gardeners,

As many folks are probably feeling, this is such a beautiful time of year. The fresh pops of green on the trees and bright wildflowers really invigorate the soul. I am a huge fan of [*Adelinia grandis*](#) (previously known as *Cynoglossum grande*) and love to see them awakening across the landscape.



**OSU Program
Coordinator**
Erika Szonntag

Demonstration gardens:

Fortunately, the demonstration gardens have opened back up to maintenance work, though still on a limited basis. For all GEMs, 2020 students, and other JCMGA members who are interested in helping out, [contact me](#) for more information before coming out. Everyone needs to have a Conditions of Volunteer Service

form on file for 2021 (which was sent electronically via DocuSign this year) and have taken the COVID online safety training (if you volunteered in the demo gardens in 2021, you do not have to do this training again this year). We are also limited in the number of people who can come out each day, so those who are helping are required to sign-up ahead of time.

Vaccine status:

Many people are wondering if their vaccination status influences what types of Master Gardener activities they can engage in. OSU Extension administration states that regardless of an individual's vaccine status, we are continuing to use



Adelinia grandis

the [status at-a-glance information](#) for activity planning,

and all activities must continue to be approved by OSU beforehand.

Fun Dates to Remember:

Visit the links for more information on these fun upcoming events!

*May 22: [Master Gardener Spring BioBlitz](#).

*July 24: [Master Gardener Summer BioBlitz](#).

*Sept. 12-17: [International Master Gardener Conference](#)

*Sept. 25: Master Gardener Fall BioBlitz. (Link will be accessible at a later date.)

Thanks for reading, and as always, if you have comments or questions

please [reach out to me](#).

– Erika

Native Plants Garden Tour coming this month

By Sherri Morgan

Master Gardener 2008

Greetings all you Master Gardeners!

Spring is here and we have a great event to celebrate it. The Jackson County Master Gardener Association is sponsoring and organizing a Native Plants Garden Tour in May.

We are all coming to understand the importance of native plants in support of our ecosystem, so this is a chance to educate folks on how these plants can fit into our gardens.

At this time, we are still unsure if we can have an in-person tour, so we have videographers filming in all 13 featured gardens. The videos will be available for viewing on our website starting on May 15. The in-person tour of 9 local gardens, fingers crossed, will take place on Saturday, May 22, from 9 a.m. until 4 p.m.

These gardens represent a large variety of plants that are native to our Rogue Valley and Northern California. They include an eco-restoration garden, a permaculture garden, a garden full of native bulbs,

lilies and irises, and several gardens that could fit into any neighborhood. Make sure you check the [website](#) under “Events” to see when registration is open.

We will need help, in the form of volunteers as garden greeters and guides, so contact Janine Salvetti if you can volunteer. (Rack up those volunteer hours!)

We are asking for donations, so please be generous.

We hope this will be a first annual event and look forward to seeing you all there!

May in the garden: A race to the beginning

May is the busiest month in the garden. You can run yourself ragged watering and fertilizing everything you've already planted, direct sowing new crops as the soil warms up, weeding, mulching and transplanting all those starts that you've been babying along under lights or on the window sill. I think of May as a race to the beginning – getting everything in the ground so it can begin to grow and, hopefully produce a bountiful harvest. Phew! As much as I love gardening, I'm always glad when May is over so I can kick back a little and watch everything develop.

I just heard some worrisome news for those who are, like me, on TID water (Talent Irrigation District). The irrigation ditches will not start operating until June 1 and it is likely that we will get water only every other week until mid-August when water will likely run out. This is the result of a 20% decline in precipitation so far this water year which runs from October 1, 2020 through September 30, 2021.

So, I've been brushing up on how to collect and use "gray water" safely in the garden. Gray water is



Garden Guide

By Susan Koenig
Master Gardener 2016



the water left over from use in dishwashing, showers, washing machines, cooking and other household uses. It is different from toilet water (black water) in that it has a lower level of pathogens and can be used for watering landscape

plants and vegetable gardens, as long as you don't let the gray water splash on the edible parts of the plants. Never use "black water" from toilets on the garden as it contains too high a level of pathogens.

I recall in the 1970s we had a 4-year drought in California. I was only 4 years old at the time...Alright, that's a little white lie, but am I really SO OLD that I can remember a drought in the 1970s? Anyway, we collected graywater because there was a severe water rationing program in effect for a couple of years. Everyone's lawns went brown, trees and landscapes died, and I was barely able to keep my vegetable garden and avocado trees alive. We can always hope it won't be that bad here, but you never know.

I am going to have to buy some water storage containers and get used to carrying bath/shower water to the garden. I also have young fruit trees to keep alive. I'm tired and aching just thinking about it, but I do like garden produce, and that's the price of a good tomato this year.

We have our last frost sometime between late April and mid-May, with the official date around May 5. Last year, those who got a jump on the season by planting tomatoes in a sunny, protected location in mid-April were rewarded with early tomatoes. Some nighttime cover is necessary if you plant tomatoes outdoors before the frost free date, but don't bother with peppers and eggplant. I tried it last year and they just sat and did nothing until mid-May. Any time after that, the soil will be warm enough to transplant eggplants, peppers, Brussels sprouts, cabbage, leeks, oriental greens, pak

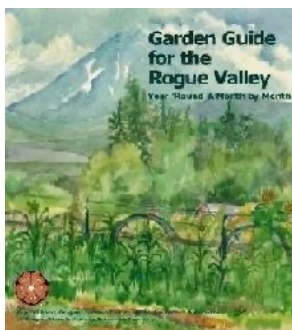
May garden guide

Here are a few of the many things to do in May:

Direct seed: Cucumbers, dill, endgame soybeans, leeks, lettuce, spinach, okra, parsley, parsnips, potatoes, pumpkin, scallions, squash, summer savory, sunflowers, Swiss chard, watermelon

Transplant: Artichokes, basil, broccoli, Brussels sprouts, cabbage, cantaloupe, cucumbers, eggplant, leeks, Oriental greens, pak choi, peppers, squash, sweet potatoes.

For more, check out the *Garden Guide for the Rogue Valley*



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Book review: *The \$64 Tomato*

The \$64 Tomato
by William Alexander

Book reviewed by Maxine Cass,
Master Gardener 2015

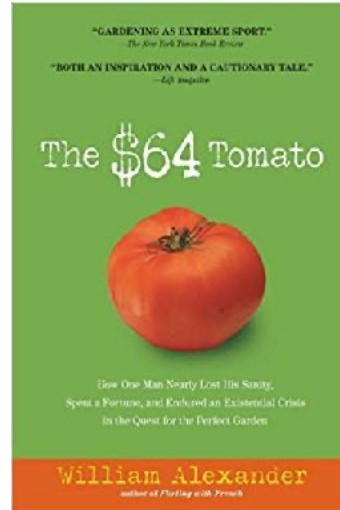
What if you've always wanted a garden, craved fresh produce produced organically, and were prepared to obsess over every detail?

Everyone's been through the wringer with sulky contractors, garden disasters, and off-the-wall obsession. William Alexander, who must be truly competent in his "real life" technology job, makes himself out to be wildly enthusiastic but not very good at thinking through the garden projects on his rural New York acreage. He's already restored the huge, unlivable and locally infamous Big Brown House in the "Town That Time Forgot" when he and his wife get around to planning the garden.

Long-suffering spouse Anne, a surgeon who tends their flower and herb garden to relax, jokingly offers

to take on new patients to pay for pricey fix-its and handles every one of her husband's garden brainstorms with saintly calm. Their two constantly embarrassed and exasperated school-age kids lob one liners to keep dad in line.

Alexander's mastered telling stories on himself. The cute—to him--landscape designer with the irresistible crinkly green eyes intrigues Anne only with her flawless teeth. Deer, squirrels and other garden eaters are the enemy, though Superchuck, the world's smartest groundhog, nearly triumphs. In a hurry to turn into a garden center, he causes a multi-car pile-up.



The kids are given their own garden beds to plant and barely tend the strawberries they choose as the only thing worth planting. And, no one wants to go out in a February blizzard when William asks someone to pick Anne's thyme for his potato-apple-thyme gratin.

After years of it, his back calls a pause. He tallies up how much he's spent in his quest for the perfect Brandywine tomato. Yes, he tells Anne, those few beauties cost \$64. Each.

The \$64 Tomato is a very funny book and is perfect to read out loud, chapter-by-chapter. Or, take a

break from looking at seed and garden catalogues on a cold night and let Alexander's adventures in the garden and orchard leave you ready to try where he has gone before.

May in the garden: A race to the beginning

Continued from Page 3

choi, squash, sweet potatoes, tomatoes and melons. Don't forget to mulch everything very well to reduce your need for water and to keep the soil cool.

May is a good time to direct sow many herbs: basil, chervil, cilantro, parsley, dill, and summer savory, if you didn't start them indoors already. If you will have a better water supply than I will this summer, May is the time to direct sow many veggies, including amaranth, bush and pole beans, beets, carrots, cantaloupe, cucumbers, edamame, leeks, lettuce, spinach, okra, parsnips, pumpkins,

scallions, squash, sunflowers, Swiss chard, and watermelon. Our *Garden Guide* also recommends planting corn and melons in May, but since I'm at 2000 feet elevation, I like to wait until early June when the soil is warmer. That makes the Golden Jubilee corn that does so well for me ripen in mid-August, the perfect time for a corn roast.

I had planned to grow a selection of gourds this year, including goose neck (dipper), beetlejuice, pump-ke-mon and autumn wings, as well as pie pumpkins and larger jack-o-lantern pumpkins. May is the right time to get those in the ground; however, I may have to rethink the number of types of squash, gourds

and pumpkins given the water situation. It's hard to think of giving up Hubbard squash with its sweet, mild flavor or butternut squash that is perfect for a salad recipe I have, or baked acorn squash with a bit of brown sugar and butter. This is going to be a difficult choice.

Last year, I had a bumper crop of goose neck gourds, but unfortunately, I did not know how to dry them properly and every one grew mold. More heat and a drier environment than my root cellar has are required, I think.

It's May – time to get to work, but take time out for a Happy Mother's Day!

To the Moon and Stars with watermelon

To the moon and stars and back, you'll love planting this again and again, and again.

Who doesn't love a slice or wedge? If you're thinking cake, Italian pie or dessert pie, sorry, but that's another story. *Citrullus lanatus* is the classic heirloom watermelon. My mouth waters particularly for the Moon and Stars variety.

It's about slurping down those succulent, rosy juices that, according to Mark Twain, "Its tasting is to know what the angels eat."

Anyone trying to consume the original fruits, however, would have gagged on the bitter and hard, pale green flesh. Although melons have been cultivated some 4,000-5,000 years, this particular melon has a much shorter history.

Many cultivars have come from *Citrullus lanatus* over the years, such as Cherokee Moon and Stars, Pink Flesh Amish Moon, Long Milky Way Moon, Yellow Flesh Moon and Stars, and Van Doren's Moon and Stars. The last was introduced in *Mother Earth News* in the 1980s.

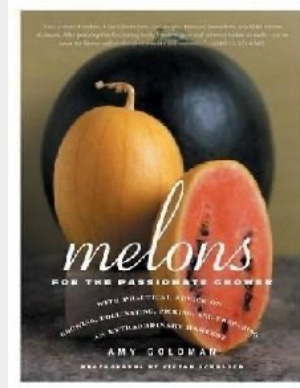
Originally christened "Sun, Moon and Stars" when first introduced in 1926 by Peter Henderson Seed Co., it disappeared for decades. Thought extinct, it was miraculously reintroduced when Merle Van Doren (of Macon, MO) gave seeds to Kent Wheatly (cofounder of Seed Savers Exchange). Hence, SSE reintroduced "Amish Moon & Stars" as well as a yellow-fleshed variety in 1987.

Although seedless watermelons are preferred by many--especially those pocket-sized novelties--the prized Moon and Stars heirloom has been making a strong comeback – huge seeds and all.

Gardening Gourmet
by Sydney Jordan Brown
Master Gardener 2000

A must-have melon lover's book

Melons for the Passionate Grower, by Amy Goldman (Artisan, 2002), Filled with history, growing tips and descriptions of heirloom melons and mouthwatering photos by Victor Schrager.



There really isn't another like this miraculous melon. It ranges from 10-50 pounds with its genetically-influenced rind of deep emerald green

Seed sources

Note: Since Moon and Stars melons are open pollinated, it's best to buy seed to get what you want. To save your own seed, you'll need to hand pollinate, then protect flowers from further pollination.

Baker Creek Heirloom Seeds

Red flesh Moon and Stars

Sustainable Seed

Yellow flesh Moon and Stars

Seed Savers Exchange

Yellow flesh, Cherokee red and Van Doren Moon and Stars

speckled with small golden spots (stars) and one or two larger golden orbs (the moon).

Picture sitting on the back stoop while slurping down sweet watermelon, then spitting the seeds out into the yard.

Whether round, oblong or pear-shaped and with crimson, pink or yellow flesh, Moon and Stars is exceptionally sweet and juicy.

East Asian countries grow the seeds for their nutritional value.

Watermelons are very high in water content and contain vitamins A, C, and B-complex group, iron, fiber, lycopene, Arginine, and high levels of potassium.

If you've managed to procure some seeds, sow them (8-10 per hill) directly, about ½" deep on a well-draining mound enriched with lots of well-rotted compost in your hottest spot with full sun exposure. They can also be sown indoors 6 weeks prior to the last frost.

With weekly deep irrigation, generous fertilization and a thick blanket of compost, harvesting could commence in 95 days. When to harvest? Well, there are no cues such as slipping from stems, or smelling or touching them. Instead, thump or scratch (beware, watermelons are easily scratched), notice the brown tendril closest to the stem, or perhaps spot a yellowed underside – all may or may not mean it's a ripe fruit.

Maybe, it's best to just pluck the biggest one, then cross your fingers that it's not only the ripest but the best-tasting Moon and Stars melon that you'll love going back for.

Watermelon sorbet or gelato
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Recycle ... and help support JCMGA

One way for JCMGA to pick up a little spare change to raise funds for projects in 2021, including awards, scholarships, community gardens and community education classes, is by recycling the bottles and cans that you have around the house.



Please contact Jane Sawall to arrange for pickup or delivery of the special blue bag with the

JCMGA bar code on it.

Fill each bag to the brim! JCMGA is charged 40 cents for each bag to participate in the fundraising process so every little bit more in a bag adds up. We lose 20 cents for every bag that ends up sitting in someone's garage.

For more information, email Jane Sawall at Janes435@outlook.com



**Once your blue bag is (very, very) full, take your bottles and cans to:
Medford Redemption Center,
1179 Stowe Ave., Medford
between 7 a.m. and 7 p.m. daily**

Don't wait in line! The drop door location is at the side of the building. Simply scan the bag tag to open the secure door. Up to 10 blue bags can be dropped at a time.

We are no longer accepting drop-offs at the Extension.



Got Questions?? Get the answer!

By Sandy Hansen
Master Gardener 2017

We launched a new program to help you navigate all of those questions and help you get the answers you are looking for. The program is designed for new students and volunteers, even if you are a veteran the program can assist you as well.

Sample questions:

How do I sign up to volunteer in

the demonstration gardens?

- What time is the meeting?
- How do I access the *Garden Beet*?

Sandy Hansen has volunteered to man (or woman) the information telephone to assist you with all of those questions. You can call 541-227-1358 and she will point you in the right direction or answer the question directly.

Recipe: Watermelon sorbet or gelato

This is a quick mix recipe that you can whip up in minutes in your food processor. It's not only delicious but nutritious.

Ingredients

About 3 cups watermelon cut in large cubes (this is about 3 lbs of flesh from a 1/4 or 1/2 of a medium sized melon). Freeze cubes on plastic covered sheet pan. (This is a great way to preserve extra melon for future use – stored in zip-type bags.)

Organic lime juice (1/2 cup)

Optional additions:

1 tablespoon very finely minced fresh mint leaves or fresh ginger

2 tablespoons crème de menthe, raspberry or amaretto liquor

Optional sweeteners

While the basic recipe is sweet, some may like it sweeter.

1/3 cup undiluted frozen juice concentrate, thawed (apple raspberry, apple cherry or

strawberry), honey, maple syrup, agave or non-caloric equivalent like stevia to taste.

For gelato: Use about 2/3 cup of vanilla flavored coconut, soy, or almond milk or regular half and half or cream instead of lime juice.

Preparation

Place melon cubes in food processor with choice of additions and start pulsing while dribbling in liquid of your choice (as well as liquor and sweetener if using) through feed tube until you get the consistency of sorbet/gelato you like. The liquid is to get things processing as well as to add flavor. You may need more or less depending on the density and exact amount of the melon cubes

That's it! You can loosely pack the mixture in containers and serve later. Let it stand at room temperature about 30 minutes to soften if necessary.

Makes about 3 cups.

Help JCMGA when you shop at the Grange



Every time you shop at the Grange we can earn money! 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 (account



Buy tools, plants and supplies



Say "Jackson County Master Gardener" account #15333

15333) 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! This is one of the simplest and easiest fundraisers we can do.



Grange sends us money



2021 Jackson County Master Gardener calendar

Due to COVID-19, events and classes have been cancelled for the foreseeable future. Webinars and JCMGA meetings are being held via Zoom. Contact Lynn Kunstman for the Zoom link to board and Communications Committee meetings.

Online classes & events

Gardening Success in Raised Beds | John Kobal | May 8, 12 p.m. - 1 p.m. Free. Registration required. Sponsored by the Jackson County Library Services.

Master Gardener BioBlitz | Grab your camera and join us on our iNaturalist project page to capture the insects, birds, wild plants, and other wild organisms in your garden or a nearby community or public garden space. Your efforts will help to document garden biodiversity in Oregon!

✳ May 22 | Master Gardener Spring BioBlitz

✳ July 24 | Master Gardener Summer BioBlitz

✳ Sept. 25 | Master Gardener Fall BioBlitz (Link will be accessible at a later date.)

International Master Gardener Conference | Sept. 12-17, 2021 | Leading researchers. Industry experts. Master Gardeners from around the world. Six days of virtual networking, workshops, and education brought to you by the Virginia Extension Master Gardener program. Registration required.

Ongoing online classes

Advanced Training Webinars for Master Gardeners for 2020, sponsored by Oregon State University Extension, are available here.

Growing Oregon Gardeners: Level Up Series | Second Tuesday of the month Jan-Nov, 3 pm. This free monthly Zoom series offers education led by OSU horticulture experts for the experienced gardener. Take your gardening knowledge to the next level with timely topics ranging from gardening in a changing climate to techniques to extend your season. Zoom classes, with recordings available for you to view anytime. Master Gardener volunteers receive continuing education credit. Take one or take all. More information,

including the list of classes available here.

The Culture of Gardening | Free classes beginning on May 18. Let's explore what gardening means to different people and groups, and how to grow and use plants from a variety of cultures. This new series of blog posts and talks will debut in late spring 2021, with a keynote address by horticulturist Abra Lee on the history of African American gardens and gardeners. More information, including the list of classes here.

Mini-College for OSU Extension Master Gardener Volunteers | July 16-17 | The Oregon Master Gardener Association is organizing the first all online Mini-College this summer. Plans include an array of classes and workshops for gardeners of all levels. More information, including the list of classes, will follow.

Listen in

Gardening in the Rogue Valley | Wednesdays, 8:35 a.m.-ish | Lynn Kunstman is a guest on the Jefferson Exchange to answer radio listeners' questions about gardening. Tune in to Jefferson Public Radio's News and Information station at 102.3 FM or 1230 AM. The starting time may vary due to the nature of news programs.

JCMGA meetings

Communications Committee | First Monday of each month | 1 pm – 3 pm. *Marcia Harris, Chair.* Subcommittees include the Beet, Mailchimp, Facebook, our YouTube channel and Public Service Announcements.

JCMGA Board meeting | Second Friday of each month | 9:30 – 11:30 am | *Lynn Kunstman, president*

Member Services Working Group | First Friday of each month. | 9:30 am | *Keltie Nelson, Chair*

Jackson County Master Gardener Association

Board of Directors meeting

April 9, 2021

Announcements

- Sherri Morgan requested video editors for the Native Plants Garden Tour although Sherri may hire Erin Scott for this function.
- Members are encouraged to pass along the PSA for the Native Plants Garden Tour as described in the meeting agenda.
- Jim Buck & Ronnie Budge report that the current OLLI class on growing vegetables in the Rogue Valley as taught by Ronnie Budge and John Kobal is going exceedingly well. The deadline for submission of fall OLLI classes is May 31. The association is encouraged to seek JCMGA class submissions as this certainly fulfills the JCMGA mission.
- Sandy Hammond met with Regina Boykins to review the current inventory of *Garden Guides*. Sandy estimates the month-by-month *Guide* will be sold out by the end of the year. The *Guide* will need to be reviewed by someone or a



Recording Secretary

Jane Moyer

Master Gardener 2005

group and approved by the Program Coordinator prior to printing new copies.

- Sue Koury provided a quick update on Winter Dreams Summer Gardens. Sue and Regula Pepi will be setting up a meeting soon and would like to invite President Kunstman and members of the Communications, Community Outreach and other Working Groups to provide input into the planning process.
- Patrice Kaska thanked everyone

for their patience regarding the new membership directory. The directory is currently at the printers and should be in the hands of members within the next two weeks.

Awards

President Kunstman would like to appoint an Awards Committee to review nominees for OMGA and JCMGA awards for this year. OMGA nominations are due May 15. Erika Szonntag, Barbara Davidson, and Keltie Nelson volunteered along with President Kunstman.

Program Coordinator report

Erika Szonntag reported that only 13 members have been approved to come back into the demonstration gardens twice a week by OSU. If the risk rating for Jackson County moves to moderate, more members may be allowed. GEMs and the Garden Enhancement Committee will be the priority at this time.

Erika encouraged the Board to consider donating plants to the Britt Festival property if this project moves forward. There will be a sign naming JCMGA as the plant donor.

The OSU Level Up education series is going very well with high attendance.

Erika, along with other county program coordinators, is discussing ways to improve the Master Gardener training program for the 2022 class. The focus has been on increasing accessibility and hands-on experience.

Treasurer Report

Treasurer Annette Carter reported income received from the sale of *Garden Guides* and various contributions from members. The month of March had a net income of \$4,527. Sandy Hammond was praised for her diligent and persistent sale of *Garden Guides*.

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.

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Board minutes: April 9, 2021

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Spring Plant Sale update

Sandy Hansen has recommended that the Spring Plant Sale be cancelled due to the continued “High Risk” COVID level for Jackson County. OSU will not approve this program at the current risk level.

Proposed policies and revisions

Kathy Apple presented the following two policies for consideration by the Board:

Board report format: This policy outlines a standardized format for writing Board reports.

Motion: Kathy Apple on behalf of the Bylaws Committee moved the Board approve the “Board report format” policy. PASSED

Garden Education Mentors (GEMs): The revision to this policy adds the requirement that GEMs be current members of JCMGA.

Motion: Kathy Apple on behalf of the Bylaws Committee moved the Board approve the revision to the Garden Education Mentors policy. PASSED

Bylaws Revision – First Reading

Kathy Apple, Chair of the Bylaws Committee presented the proposed revision to Article IV. Working Groups and Committees by adding a new Section 1 as follows:
Membership Requirements: All Working Group Chairs or Co-Chairs, all Chairs of Working Group Committees, and Chairs of all other Board Committees must be current members of JCMGA. The second reading of the proposed revision will be presented at the May 14, 2021 Board meeting.

Kitchen Garden Modification

Marcie Katz presented the proposed revision to the Kitchen Demonstration Garden. Storage space is needed for the Master

Gardener program along with other Extension Service programs as a result of closing the Creepy Old House due to asbestos. The proposal allows for the Kitchen Garden to be decommissioned which will allow for six storage containers to be placed in this area.

Motion: Marcie Katz on behalf of the Gardens Working Group moved the Board approve the garden modification recommendation to remove the existing Kitchen Garden so the space may be used for storage containers. PASSED

Britt Festival Demonstration Garden

President Kunstman asked the Board to consider approving plant donations for a demonstration garden on the Britt Festival property if the project goes through.

Motion: President Kunstman moved to approve the donation of plants as needed and available for the Britt demonstration garden. Keltie Nelson seconded the motion. PASSED

Mini College Scholarships

Immediate Past President Ronnie Budge asked the Board to consider a motion that would articulate a method on how the budgeted \$300 for Mini College attendance scholarships would be awarded.

Motion: Immediate Past President Ronnie Budge moved that the President appoint a committee to administer the scholarship funds including, but not limited to, responsibility for determining amount of the scholarships, who is eligible to apply, criteria for selection application process, publicity, and selection of recipients. Kathy Apple seconded the motion. PASSED

President Kunstman appointed Barbara Davidson, Patrice Kaska to

the committee this year.

OMGA Update

Barbara Davidson provided an update on OMGA activities. She noted that the Mini College registration has been published. The event will be virtual and occur on July 16 & 17, 2021.

Next Meeting: May 14, 2021, 9:30-11:30 a.m.

Submitted by Kathy Apple for Jane Moyer, Recording Secretary.

Shop at Fred Meyer and help JCMGA

When you shop at Fred Meyer, you can now reward JCMGA at the same time as yourself, at no cost to you!

Simply link your Fred Meyer Rewards card to the Jackson County Master Gardener Association (ID # KV787) and use it (or your digital number if ordering online) when you check out. Fred Meyer will make a donation to JCMGA based on the amount of your purchases.

You have just benefited JCMGA's bottom line.

You can get a Fred Meyer Rewards card by stopping by a Fred Meyer customer service desk or create an [online account](#).

Questions? Contact [Keltie Nelson](#).



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The ***Garden Beet*** is published monthly by the OSU Jackson County Master Gardener™ Association, Southern Oregon Research and Extension Center, 569 Hanley Road, Central Point, Oregon 97502. Phone: 541-776-7371

All articles and photos are due by the 15th of the preceding month and have a maximum of 500 words. Photos submitted cannot be less than 600x800 pixels.

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Extension office closures

The Extension office may be closed at times over the next few months due to COVID-19 precautions.

These closings generally restrict Master Gardener in-person activities. Please check the Extension [website](#) before coming out.



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