



Jackson County Master Gardeners Announcements

March 2023

Bee City Event: Native Plant Sale

- Saturday, April 22, 2023, from 11:00-2:00 p.m.
- At the Phoenix Industrial Studios, 4495 S Pacific Highway, Phoenix
- Contact Lynn Kunstman at kunlynn52@gmail.com for further information

The Plant Clinic is open at the OSU Extension office on Tuesdays and Thursdays from 10:00 – 2:00 p.m.

Medford Open Streets Event

- Saturday, May 20





The President's Corner

by Marcie Katz

GEMs of the Demonstration Gardens

When you think of a GEM, a sparkly, shiny jewel comes to mind. One may think that GEMS of the Demonstration Gardens would be an exceptionally beautiful flower, a blooming tree or specimen shrub. In this case though, when we refer to GEMs, it is an acronym for Garden Education Mentor(s). These are the Head Gardeners of the 15 [Demonstration Gardens](#) that are located throughout the extension grounds. These dedicated Master Gardeners choose to work in their extension gardens for the love of gardening and an interest in what that specific garden offers. Many of them have home gardens as well, and so coming out once a week (or more) from March through October to tend another garden is truly an act of love and devotion.

Each year they sign a contract that entails: weekly workday attendance on Wednesdays, maintaining their gardens within the parameter of its theme, keeping records of plantings, products used, irrigation and other issues, attending monthly GEMs meetings, and most importantly, TEACHING! They teach basic garden skills to apprentices, as well as training them about the unique requirements that their specific garden needs. Since the Demonstration Gardens are open to the public, GEMs are often asked questions from interested visitors. All Master Gardeners can apply to be a GEM if they complete a minimum of 10 educational hours and 20 volunteer hours annually to be Certified, a requirement by OSU for Master Gardeners that teach.

The last few years have been challenging for our gardens, as for much of 2020 and part of 2021 we were not allowed onto the extension grounds during Covid 19. And oh boy, did our gardens suffer! Weeds reigned supreme, some growing to heights of five and six feet tall! Pathways were obscured and the beautiful resident plants had to fight to stay alive. It is still an ongoing battle, as weed seeds can remain in the soil for years but we are finally getting ahead of them! Then in 2022 the well went dry, and many plants suffered and died as the

warm weather lasted into fall. If all that wasn't bad enough, during those years many of our volunteers, to be safe, remained at home and for varied reasons retired from Master Gardeners. Because the care and preservation of the gardens is a primary issue, hard decisions were made during these times and so, unfortunately, several of our gardens have been decommissioned or their theme changed due to several factors.

Have no fear though, the current gardens are our pride and joy and are very beautiful. This year we have great expectations of highlighting their glory with Garden Tours from local Garden Clubs and visitors. To top it off, we have a full class of eager Master Gardener Apprentices that will be a huge help for the GEMs, as many hands make light work and there is much to be learned in the varied gardens!

I hope you all take the time to visit the gardens, walk the paths, and talk to the gardeners working in them. Visit often, as they change from week to week, with different plants blooming from March through October in a rainbow of colors. *We are currently looking for a GEM for the Culinary Herb Garden, and apprentice(s) to eventually become GEMs of the Lavender Garden and the Vineyard.* If you are interested in becoming a GEM or helping to work in any of the Demonstration Gardens, **please contact Marcie Katz at marciek10@gmail.com**

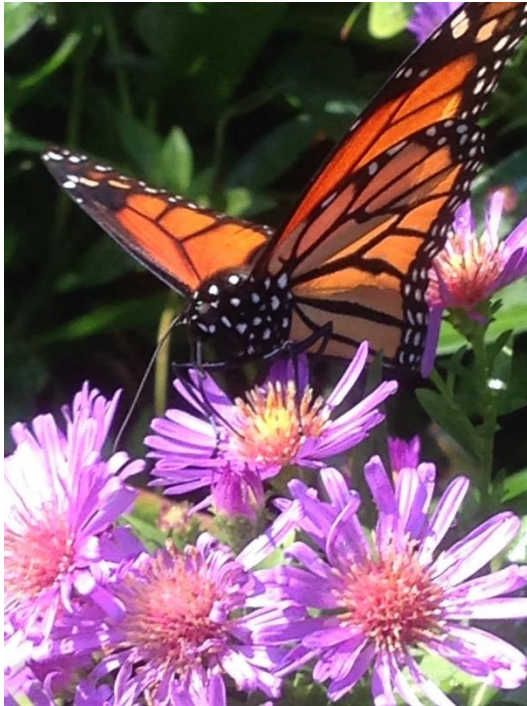


Annual Jackson County Master Gardener™ Association Photo Contest Winners

The Jackson County Master Gardener™ Association Member Services Working Group (MSWG) would like to announce the winners of its annual photo contest for 2023.

Thank you to those who submitted photos for the front cover of our JCMGA 2023 Chapter Directory.

With many wonderful pictures to choose from, it was a difficult decision.



The overall winner was Janine Salvatti (2019) with her photo “Monarch Butterfly and Asters”.

“This photo was taken as my hubby and I were headed out for a long weekend before Covid hit. The day was glorious, and we stopped along the way as the whim struck us. We saw a sign for a butterfly garden and headed down a little potholed road. In a wide clearing we found a small butterfly house filled with milkweed and many other plants. Several varieties of butterflies were busy flitting from flower to flower and we saw our first monarch eggs ever on the milkweed. Such a treat.” Janine Salvatti

The four runners-up are --

- Alexius Lucas (2023) for her “Red Hisbiscus” photo



- Linda Millus (2023) for her “Stargazer Lily”



photo

- Trina Stout (2022) for her “Rainbow Over Garden” photo



- Lora West (2020) for her “Bleeding Heart” photo



In the upcoming Garden Beets we will highlight the Four Runner-Ups – stay tuned.....

Congratulations everyone!



March Calendar

1. 2023 Class - Extension Auditorium
Practicum Mentor Training
2. Winter Dreams/Summer Garden Working Group meeting
8. 2023 Class - Extension Auditorium
Practicum Mentor Meeting - Extension
10. JCMGA Board Meeting - Hybrid
13. Marketing and Technology Working Group meeting - Zoom
15. 2023 Class - Extension Auditorium
Practicum Mentor Meeting
16. Winter Dreams/Summer Garden Working Group
17. Community Outreach - Zoom
Fundraising Working Group - Extension
20. Member Services Working Group – Zoom
21. Garden Enhancement Committee - Extension
22. 2023 Class - Extension Auditorium
Practicum Mentor Meeting - Extension
27. Gardens Working Group - Extension
29. 2023 Class - Extension Auditorium
Practicum Mentor Meeting - Extension

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People you should know:

Officers and Members of the Board

President:	Marcie Katz
President Elect:	Barbara Low
Recording Secretary:	Jane Moyer
Archivist	Pam Hillers
Treasurer:	Sean Cawley
Asst. Treasure:	Keltie Nelson
Membership Sect.	Margaret Saydah
Member at Large:	Lucy Pytkki
Member at Large:	Trina Stout
Member at Large:	Cassandra Toews
Member at Large:	Dee Copley
Class Representative	TBA
OMGA Rep:	Kathy Apple
Alternate OMGA Rep:	Colet
Past President:	Regula Pepi
Director:	Grace <u>Florjancic</u>

Working Group Chairs

Ronnie Budge	Community Outreach WG
Sandy Hammond	Fundraising WG
TBA	Gardens WG
Barbara Low (Temp)	Member Services WG
Sandy Hansen	Marketing and Technology WG
Barbara Low and	Winter Dreams/Summer Gardens
Colet Allen and	

Susan Koenig

Sandy Hammond

Spring Garden Fair

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The State of the Speakers' Bureau Beginning 2023

Colet Allen



After Covid and being locked out of the OSU campus and the shutdown of most other places for many months, the JCMGA Speakers' Bureau is working to rebuild. We lost several speakers for various reasons and decided that they needed to step back. We greatly appreciate their past service, excellent performance, and support. If at some point they ever feel like they would like to return, they would be warmly welcomed.

I think the saddest thing about the loss of these speakers is that in some cases the JCMGA lost the knowledge that these individuals possess. We did not have a format where we captured their presentations. I have talked to a couple who left for health reasons, and we have tried to figure out a way to get their knowledge transferred to someone else who might want to take up where they left off. But so far, we have not found anyone who might want to do that or a way to get this information back. If we have someone who would want to work with them to make a presentation and learn while doing it, please let me know. It would accomplish a couple of organizational goals by helping to revitalize the JCMGA Speakers' Bureau, provide a learning experience and gaining knowledge. The participating individual would accumulate recertification hours for time spent on this project. This effort would help to regain lost knowledge and build the JCMGA Speakers' Bureau offerings. More offerings increase the ability of the JCMGA to accomplish our mission of education out in the community. I am not suggesting it would be an easy task but a very rewarding one.

Once Covid released its grip on us, we had 4-veteran speakers (very hardy souls and dedicated to JCMGA's Mission) who soldered on and kept the JCMGA Speakers' Bureau on life support. We are so grateful for their effort to keep the Speakers' Bureau alive and moving forward. They know who they are, and I thank them with all my heart. We have also had at least four more who have come back and have expanded our offerings by two or three new presentations each. Our presentation inventory is expanding. We still have several gaps in our offering, but slowly we are building back and hoping to add more presentations during 2023 by reaching out to other organizations who might be interested in the programming we have to offer. Any Ideas that you have about groups who might be interested in what we do please let me know.

Also, our JCMGA Speakers' Bureau webpage is grossly out of date and the plan to update it is in the works for this winter. Ronnie Burge and I have reviewed it and will make a final plan when we can go over our plan later this winter.

The JCMGA Speakers' Bureau did help to get the word out in 2022 and continue JCMGA's mission of educating. We had 9 presentations, reestablished relationships with the Medford Library with booked three- series for the 2023 winter. A fall series as well as a winter series for 2023 are in the works. In addition to the Medford Library we booked three presentations with Jacksonville Garden Club, from which we received a wonderful letter about Susan's excellent presentations on soils. I hope to start inviting regional garden clubs to visit our beautiful Demonstration Gardens at the Extension in late Spring through early fall this year. More information will be forthcoming in future Beet Articles on this outreach effort.

The good news is we just added another Speaker in the last couple of weeks. I am grateful to Bonni Engelhardt who has agreed to be one of our speakers and will put us in her very busy schedule as time permits. She brings some excellent expertise with a list of presentations what will expand our offerings. She is an excellent presenter, enthusiastic about her subject and makes the time spent with her fun and well as informative. I welcome Bonni and look forward to working with her.



Grow Your Own Fresh Herbs

Lynn Kunstman

Our mission as Master Gardeners is to educate about sustainable gardening. And what could be more sustainable than growing your own food? Growing your own herbs is part of that. Growing herbs can save you money and save water and shipping resources. Plus, there is nothing more satisfying than walking outside with a pair of kitchen shears to collect the herbs you need for a recipe.

Many of the culinary herbs we use are woody perennials native to the dry Mediterranean region. As we have a Mediterranean climate here in the Rogue Valley, they are a perfect choice for our gardens and kitchens. Why spend good money on four sprigs of sage packaged in a plastic clamshell at the supermarket, when you can easily grow it in your yard?

The woody perennials herbs include: sage (*Salvia officinalis*), thyme (*Thymus vulgaris*), rosemary (*Rosmarinus officinalis*), lavender (*Lavandula angustifolia*), and oregano (*Oregano vulgaris*). They are easy to grow and tend to thrive on neglect. A word of warning about oregano: it is now listed on the Oregon Invasive species list, as it escapes easily from gardens. I recommend an alternative, *Oreganum syriaca*, which has a similar flavor profile, and is used in the middle eastern spice Za'atar. And for those who like a licorice flavor profile, French tarragon (*Artemisia dracunculus*) is well worth growing. It must be grown from cuttings, as the seeds are sterile. Other perennial herbs that are very easy to grow are chives (*Allium schoenoprasum*) and garlic chives (*Allium tuberosum*). Both are vigorous clumping bulbs with edible leaves and flowers. They spread readily by clumping and reseeding. Many kinds of mint (*Mentha*) can also be grown, but be sure to grow them in containers, as they will spread aggressively around the yard. They need more water than most other herbs.

Annual herbs I recommend for companion planting in your summer vegetable garden include basil (*Ocimum basilicum*), dill (*Anethum graveolens*), and coriander (*Coriandrum sativum*). Coriander seeds are ground for the spice coriander, while the leaves are what we know as cilantro. Mexican tarragon (*Tagetes lucida*), which is actually a marigold, is used as a replacement herb for French tarragon.

Biennials you should plant are parsley and fennel. As with oregano, fennel needs a warning. It is also on the invasive species list, so if you are growing it for seed, please encase those in a paper bag to dry for harvest, so they do not enter the environment. The stems and leaves of fennel may be harvested before the flowers develop. Both the biennials and the annuals have the added value of attracting pollinators and tiny beneficial predatory and parasitic wasps, which will protect your vegetables from pest insects. In fact, all the herbs mentioned here are terrific nectar plants for butterflies, bees and other beneficial insects. What is not to love?

All of these herbs can be found at local garden centers, and most will be available for sale in the JCMGA greenhouses at the [Spring Garden Fair](#) at the Extension on May 6th, this spring. Try growing some in your garden this year, and GARDEN FOR LIFE!



What's going on?

If any of these working groups interest you, please contact the chair of that group. Their contact information is in the JCMGA Chapter Directory and on the JCMGA website.

Community Outreach Working Group –

Our meetings are held on the third Friday of each month.

In February we discussed:

- Medford Open Streets Project
- Speakers' Bureau
- Friends of the Master Gardener program
- Articles for The Garden Beet

Fundraising Working Group and the Spring Garden Fair Working Group–

In February we discussed:

- Sale of the JCMGA *Garden Guides*
- Spring Garden Fair on May 6th from 9-3 p.m.
- Fall Festival on October 14th
- Will start working on creating a priority list of items for possible grants

Garden Working Group –

Our meetings are held on the 4th Monday of each month.

At the February meeting we discussed:

- Status of the Native Plant Nursery
- Irrigation for the gardens
- Practicum update
- Water Catchment update
- Garden Enhancement Committee update
- Janine Salvatti is now the Chair of this Working Group.

Marketing and Technology Working Group ---

Our meetings are held on the second Monday of each month unless it works out to be a national holiday. In February, we discussed many topics such as:

- The focus of the Garden Beet
- Working on QRL codes for gardens
- Exploring Google Workspace for Nonprofits
- The Marketing Brochure
- Updating the website

If you are interested in joining our group for a discussion or to lend a hand or if you want more information, please contact Sandy Hansen, Chair at sandyhansen08@gmail.com or 707-332-4934. All are welcome.

Member Services Working Group –

We are continuing to work on updating the Chapter Directory for 2023. Our goal is to have the directory ready for you by the end of March. We are starting to work on a possible Field Trip later this year – details to follow. In trying to meet the needs of our members, we are creating a survey to email later in March. Please take the time to complete it for us. We are also going to be surveying our past members to find out how we can serve them. If you are interested in being a part of our group, contact Barbara Low at barbaralow@msn.com.

Program Support Working Group -

The Program Support Working Group has been focused on restarting engagement and learning activities. We have held the first Practicum sessions since the shut down and are building a Community Education Class schedule! The Plant Clinic has been busy with updates and preparing mentors to train all our new Master Gardener Students. We will soon have a current list of reportable pests. The Plant Clinic loves puzzles so much that we have been holding a scavenger hunt through the Oregon Department of Agriculture and Oregon Department of Forestry websites to update our reportable pest list.

Winter Dreams Summer Gardens Working Group –

Our group has started meeting on a regular basis to plan for the WDSG 2023! We have brainstormed possible presentation topics and speakers.

If you are interested in being a part of this group, please contact Colet Allen coletallen1@gmail.com, Susan Koenig srkoenig@aol.com or Barbara Low barbaralow@msn.com.



Vegetable Gardening for Fun and Reward as a Master Gardener

John Kobal

No one knows it all. So, proceed with the understanding that you will learn more and more each year of your endeavors. Everyone has a ‘green thumb’: sometimes it takes peeling back a few layers of “brown” to find it.

So why would you want to grow vegetables? Flavor, Freshness, Better Health, a Personal Sense of Success. **Hey, I grew that!** If you grow it yourself, you can choose the variety that suits your taste. What could be better? You can harvest at the peak of flavor and freshness. Remember, eating healthy vegetables means a healthier you. Doctors tell us that we can’t eat too many vegetables.



Growing your own vegetables means avoiding chemical pesticides, no plastic packaging required, no transportation costs, fresh from the garden (think: quality), personal satisfaction, and outdoor enjoyment.

Vegetable gardens can be a year-round project. Your vegetable garden will keep you favorably occupied and participating in the learning process. What better way to keep your brain and body healthy and challenged! Refer to the *Garden Guide for the Rogue Valley – Vegetables, Berries, Melons* for appropriate tasks and times. Following is an abbreviated monthly list:

- January – February: Planning & ordering seeds
- March – April: Start seeds
Check on garden
- May: Purchase plants at the [*Spring Garden Fair*](#)
Check irrigation system, begin watering
Plant seedlings/starts after last frost
- June – July: Water and check for bugs/disease
- July – September: Enjoy bountiful harvests
Plant fall veggie crops & cover crops
- September: Install row covers to extend season
- October: Harvest last of summer crops
- November: Put garden to bed, winterize to protect soil
- December: Rest, pat yourself on the back, and gather your thoughts for next year.

Anticipate catalog arrivals.

Okay, you’re convinced that a vegetable garden is right for you. Now what? First you need to decide what to grow. Will it be a victory garden (vegetables, fruit, herbs), or specialty crops (like mushrooms, ginseng, or garlic)? Next, you’ll need to select a location. If it’ll be fresh herbs, you will most likely put it close to the kitchen. Determine the type of soil you have, and

your physical limitations. Perhaps a raised bed or two will fit the bill. How many hours of sunlight will be needed; 8-10 is ideal, without the murderous summer afternoon heat (direct sun). A good location has a water source and good drainage. Protection from heavy winds is advised, but good air circulation is a must.

The roots of most vegetables need a minimum of 6-inches of soil. Perennials require a deeper root structure. The texture of the soil should be friable, moist and crumbly. Shoot for a soil pH of about 6.5; that's good for most vegetables. Planting tips can be found in the “*Garden Guide*”, pages 58-69.

Most soils in the Rogue Valley are slightly acidic

- Test your soil for appropriate pH
- Most vegetables fall between 6.0 – 7.0 pH

Optimum pH Ranges			
Asparagus	6.0-8.0	Kale	6.0-7.5
Bean, pole	6.0-7.5	Lettuce	6.0-7.0
Beet	6.0-7.5	Pea, sweet	6.0-7.5
Broccoli	6.0-7.0	Pepper, sweet	5.5-7.0
Brussels sprout	6.0-7.5	Potato	4.8-6.5
Cabbage	6.0-7.0	Pumpkin	5.5-7.5
Carrot	5.5-7.0	Radish	6.0-7.0
Cauliflower	5.5-7.5	Spinach	6.0-7.5
Celery	5.8-7.0	Squash, crookneck	6.0-7.5
Chive	6.0-7.0	Squash, Hubbard	5.5-7.0
Cucumber	5.5-7.0	Tomato	5.5-7.5
Garlic	5.5-8.0		

So now that you've got all that down... How do you choose what to grow? Below is one decision guide:

- How to choose
 - What are your favorites?
 - What will your children actually eat?
 - What would give you the greatest satisfaction?
 - Do you want to experiment with different varieties?
 - What's going to draw you into the garden?
 - Know your growing season.

- How much to grow
 - Pace yourself, you're not feeding an army
 - Understand plant yields over time
- Choose varieties that fit the climate
 - Know your frost dates

Will you be starting from seeds or seedlings? How much time do you have? Starting from seeds is less costly but that takes more time and patience. Remember what we teach in the Practicum – HOWL (Heat, Oxygen, Water, Light).

For both seeds and transplants: choose plants from similar growing areas as ours, read catalogs for the best growing zones, and ask your neighbors about their success with different varieties. Seed catalogs can be immensely helpful. The better catalogs describe resistance/tolerance to diseases. Planting disease resistant seeds/plants is a good way to help ensure success.

Wait for the soil to warm sufficiently to accommodate your spring/summer plants (approx. 70-85 degrees °F. Winter crops need a good start, so plant them in the ground in mid-August.

The planting seed depth will vary by seed. Planting depth is recommended as 2-3 times the diameter of the seed. If you're saving seeds, save only open-pollinated (OP) seeds from healthy plants. Avoid saving squash seeds unless you are sure they have not been cross pollinated with another variety of squash. Saving hybrid seeds is a real 'no-no'; they won't produce the same plant that they came from.

Transplanting seedlings requires hardening-off, usually 7-10 days. Plant only stocky, healthy, and disease-free plants. Handle seedlings carefully by their leaves, not stems. Watering is critical the first two weeks as the roots are near the soil surface and will dry out quickly. Fertilize during the growing period, ensuring that the right soil nutrients are available:

N – Nitrogen: vegetative growth

P – Phosphorus: rooting, flowering, fruiting

K – Potassium: plant metabolism and vigor

Be advised that liquid fertilizers provide faster plant access to nutrients (e.g., fish emulsion).

Consider installing row covers to keep out harmful bugs. They help warm the soil and can shelter plants from scorching sunlight. Remember to remove the covers if the plants need pollination.

Harvest times

- **Leafy crops** – pick outer leaves at a young age and they will continue to grow (lettuce, bok choy, spinach)
- **Legumes** – pick when slightly less than mature (beans and peas)
- **Sweet corn** – pick when kernels pricked by fingernail exude milky juice

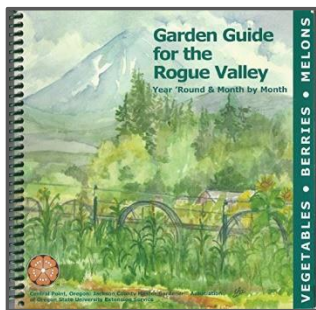
- **Fruiting crops** – pick when
 - Fruit is slightly immature (summer squash, cucumbers)
 - Fully ripe (tomatoes, melons)
 - Cantaloupes are ready at ‘full slip’ (gentle tug will release)
 - Watermelons are ready when tendril nearest fruit browns
- **Winter squash & pumpkins** – harvest when totally dry, leave 2-inches of stem
- **Dry beans**
 - Remain on plant until it browns
 - Shell beans, and freeze seeds 2-weeks to kill weevils
- **Root Crops** – use fresh from garden (carrots, turnips, leeks, beets, green onions)
- **Potatoes** – leave in ground until plant browns, store in a cool, dark, dry location
- **Dry onions & garlic**
 - harvest when 1/3 of green tops turn brown
 - Spread out bulbs in dry, shady location for 2-weeks

Do Yourself a BIG favor: KEEP RECORDS. Even though you believe you will remember what was planted where, from year to year, write it down. Also record the results of your activities for future reference. Protect your soil throughout the cold season. A good rule of thumb is to never leave soil bare. Use cover crops and/or sheet mulching. Build your soil in the fall. Life continues below the soil surface. Worms, micro-organisms, and other creatures need protection, moisture, and food.

Now that you’ve absorbed all the above, start your plan. Happy Gardening.

Source

Garden Guide for the Rogue Valley – Year-Round & Month by Month. This book contains a wealth of gardening information. You can purchase it at our local Grange Co-op or at the OSU Extension office for \$21.00. It can also be purchased on-line at <https://jacksoncountymga.org/shop/>. Note that a shipping fee will be applied.



What's on the JCMGA Website

Barbara Low

Did you know that we have several “In the Garden” videos on our website?

- Go to <https://jacksoncountymga.org/in-the-garden-video/> and check them out.

There are videos from the Clackamas 10-minute University dealing with **cane fruit and grapes**.



We also have two recent videos by **speakers from our Speakers' Bureau**. Both presentations are very well done and have lots of good gardening information.

- “Choosing Seeds for Spring Planting” by Ronnie Budge
 - https://www.youtube.com/watch?v=Aqa_ubVf6P0
- “Fertilizing Vegetables” by Susan Koenig
 - <https://www.youtube.com/watch?v=EnsChj8BS-s&t=45s>



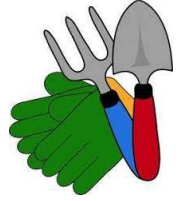
In the Member Portal you will locate the following --

- 2022 Chapter Directory
- 2022 Membership List
- JCMGA Membership Renewal Form
- JCMGA Member Bylaws
- JCMGA Articles of Association
- JCMGA Policy Manual
- And many other documents



March in the Garden

By Barbara Low



Spring is nearly here! Daffodils and grape hyacinth are starting to pop up. Hopefully the weather will start to get warmer, and we can spend more time in our gardens.

I am continuing this series of articles and hope that you find them helpful and inspiring. In March, there is quite a bit to do in the garden depending on what you want to grow. Our gardens still need to be cared for so that they will do well in the spring and summer. By caring for our gardens, we are also caring for ourselves – physically, mentally, and emotionally.

The Jackson County Master Gardener Association has a great resource for gardeners to use. It is the *Garden Guide for the Rogue Valley – Year-Round & Month by Month*. This great reference book for gardeners is mainly about growing vegetables, berries, and melons.

March is the time to:

- **Plant cane fruits**

- Blackberries
- Cascade
- Marion
- Olalla
- Santiam
- Boysen
- Logan
- Nectar
- Raspberries
- Youngberries

- **Set out rhubarb roots**

- **Plants which you plant as seeds to transplant later**

- Artichokes
- Brussels sprouts
- Cabbage
- Eggplant
- Oriental greens
- Peppers
- Broccoli
- Cauliflower
- Chinese cabbage
- Leeks
- Pak choi
- Tomatoes

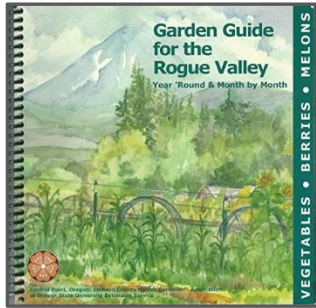
- **Plants which you can plant as seed outside**

- Arugula
- Chervil
- Collards
- Cress, garden
- Kale
- Leeks
- Mustard greens
- Parsley
- Radishes
- Spinach
- Carrots
- Chives
- Corn, salad
- Fava beans
- Kohlrabi
- Lettuce
- Onions
- Peas
- Scallions
- Swiss chard

- Turnips and turnip greens
- **Plants to transplant this month**
 - Asparagus roots
 - Broccoli
 - Cabbage
 - Cauliflower
 - Lettuce, head
 - Onion
 - Onion sets, plants
 - Strawberries
- **Time to fertilize**
 - Established asparagus
 - Established raspberries
 - Established strawberries
 - Established grape vines
- **Prune**
 - **Grapes**
 - **“Growing Table Grapes”** <https://catalog.extension.oregonstate.edu/ec1639>
This publication from the OSU Extension is great in showing exactly what to do to prune and take care of grapes.
 - **“Table Grape Pruning”** OSU Master Gardeners You Tube video with Sherry Sheng. <https://www.youtube.com/watch?v=ym1ZKZYKfS0>
 - **Raspberries, Currants, Gooseberries, Blueberries**
 - <https://jacksoncountymga.org/in-the-garden-video/> These videos are from the Clackamas 10-Minute University and show how to prune and care for cane fruit.
- **Control pests and diseases on cane berries**
 - If you have had a problem with leaf and cane spot fungi, use lime sulfur or fixed copper.
 - **“Help cane berries bear more fruit”**
<https://extension.oregonstate.edu/news/help-cane-berries-bear-more-fruit> Article written by Bernadine Strik (retired OSU professor).
- **Other resources**
 - **“Strawberry Nutrient Management Guide for Oregon and Washington”**
OSU Publication by [Emily Dixon](#), [Bernadine Strik](#), [Javier Fernandez-Salvador](#), and [Lisa Devetter](#) <https://catalog.extension.oregonstate.edu/em9234> Other resources
 - *Garden Guide for the Rogue Valley – Year-Round & Month by Month*. This book contains a wealth of gardening information. You can purchase it at our local Grange Co-op or at the OSU Extension office for \$21.00. It can also be purchased



on-line at <https://jacksoncountymga.org/shop/>. Note that a shipping fee will be applied.



Happy Gardening and Stay Warm
Garden for Life

QuinCESSential

Although many people still aren't familiar with *Cydonia oblonga*, (sole member of its genus), it's beginning to show up again in home gardens and is truly a "quinCESSential" fruit to consider.

Fruiting quince, (not to be confused with flowering *chaenomoles*), also called the "true" quince, has a long and interesting history.

Considered native to Iran, Turkey, the Crimean Peninsula, northern Persia and possibly Greece, its name, *Cydonia oblonga*, comes from an area of Crete.

Familiar in Palestine around 1000 BC, its cultivation spread to South East Europe and the Levant before the apple. It eventually found its way around the world to Africa, Australia, South America, Mexico, the Eastern Mediterranean and, eventually, the US.

American colonists made quince jam and jelly, taking advantage of the naturally high pectin content. Its popularity possibly fell off when commercial pectin made the process way more convenient.

High pectin content also renders most quince flesh astringent, perhaps another reason for not cultivating what one cannot consume raw. However, some varieties have a sweet, slightly tart taste with a hint of pineapple and lemon, making them quite edible off the tree.

Astringent or not, quince has the most wonderful aromatic fragrance that will perfume any room they're placed in. Their skins have velvety surfaces that need to be removed (gently rub off beneath a running faucet) before using. They're also rich in fiber and have moderate amounts of vitamin C and potassium.



Their flesh is denser than apples. Their exterior shape varies from oblong, lumpy to pear-shaped. Their skin turns a vibrant yellow when mature and some can weigh nearly 16 oz.

They're delicious cooked in both savory and sweet dishes. Longer cooking with an acid not only richens flavor but deepens rosy color. Stew, bake, spice them like apples, cook along side meats, make into pudding, pie or crisp, compote or try quince paste. It's also said they make very good wine!

Quince can be maintained as small 10 to 12' trees or left unpruned, as shrubbier plants. Stippled leaves become platforms for delicate, pirouetting, pink solitary buds that open like miniature water lilies.

Quince is self-fertile, but another plant will increase fruiting even more. They're hardy in zones 4 to 9. They prefer areas with partial shade or late afternoon sun since they do poorly in hotter, direct sunlight.

They also tolerate a wide range of soil types, as long as they're well-drained and moderately rich in plant-based organic matter. Use a well-balanced fertilizer annually, then top with mulch. Avoid planting in a pot as they will soon outgrow it.

Once established, quince will still need regular watering that is best provided with drip irrigation. Don't water lightly/frequently, but deeply (1" or about 10 gallons) once weekly or twice when very hot.

Although generally not bothered by pests, being in the *Rosaceae* family, they are subject to fire blight. However, spraying with copper soap shield will keep that in check and your harvest basket full of fragrant, delicious fruit. They are subject to the same scale insects that attack apples and pears and should receive the same dormant spray treatment for the control of those pests.

Whether you perceive them as curious or peculiar, the "quincessential" quince deserves your cultivating consideration.

Resources:

Mother Earth Gardener

<https://www.motherearthgardener.com/plant-profiles/fruiting-quince-zmaz12fzfis/>

Britannica

<https://www.britannica.com/plant/quince>

Raintree Nursery

<https://raintreenursery.com/pages/growing-fruit-trees-quince>

Specialty Produce

https://specialtyproduce.com/produce/Quince_587.php

Sources:**One Green World**

<https://onegreenworld.com>

They have many varieties of quince including several that are edible off the tree.

Note: The author has Aromatnaya, delicious fresh.

Raintree Nursery

<https://raintreenursery.com>

They have a number of varieties.

Recipe:**Quince Chutney**

3 quince, fuzz removed, cored, quartered then sliced crosswise

12 oz fresh (or frozen) organic cranberries, sorted and washed

1 small organic red onion, peeled and chopped

¼ cup organic raisins (flame are tastiest)
6 dates, pitted and chopped
1 good sized knob of fresh gingerroot, peeled and finely minced
2 cups organic apple juice
½ cup port wine (or more apple juice)
½ cup balsamic vinegar
½ cup agave syrup (or honey or brown rice syrup)
1 tablespoon organic orange zest
1 teaspoon ground cinnamon
¼ teaspoon each ground cloves and allspice
½ teaspoon ground ginger
1/8 teaspoon sea salt

Put all ingredients in a good-sized heavy pot and stir to mix. Bring to a slow boil, stirring occasionally and watching to keep from boiling over. Once boiling, turn heat down to low and simmer about 35-45 minutes until thickened and quince is soft. Cool and refrigerate. Can be used hot or cold for topping salads, in sandwiches, relish for poultry, on burgers instead of ketchup.

Keep in fridge for about 2 weeks or freeze for longer storage.

Makes about 4 cups.

How to Record My JCMGA Recertification Hours for OSU

Barbara Low

Recording your recertification hours is a very important part of being a Master Gardener. Our organization is based on gardening education and volunteers' hours. In addition to providing documentation for your recertification, these hours are needed to provide funding for Oregon Master Gardeners.



This task may seem daunting at the beginning, but the more you do it the easier it becomes.

Currently we are required to have

- 20 hours of approved volunteer service. Half of these hours must be in the category of direct or indirect education efforts – which are detailed on the OSU website https://vrs.osumg.org/sec_Login/
- 10 hours of approved continuing education.
- These 30 hours (minimum) are to be earned from November 1st to October 31st.

The steps are easy to follow as long as you take your time –

- Login into the [JCMGA website https://jacksoncountymga.org/](https://jacksoncountymga.org/)
- Login into the JCMGA Member Portal
- On the right-hand side you will find a side bar with **Member Links** – click on **Report Your Hours**
This takes you to the OSU Master Gardener Volunteer Reporting System (VRS)
- In the left-hand side of this page you will find lots of good information. Take time to check out the following –
 - **Report Hours button** – where you choose if you want to record Volunteer Service Hours or Continuing Education Hours.
 - **Documentation Button** – **there is information here explaining.**
 - what is required for re-certification
 - what the new categories are what can be included in each category
 - **How To Videos** – shows you step by step what to do
- If this is your first time reporting your recertification hours, you will need to click on the link **Enrollment in VRS** and follow the directions.
- If you have recorded your recertification hours before, you should put in your email address and password. Since this is a new website and to strengthen security, OSU has changed their requirements for a password. You may have to update your password.

People keep track of their hours in a variety of ways before they input them into the OSU Volunteer Reporting System.

- Many people use a calendar or log to keep track of them.
- Some people officially report their hours weekly, monthly, etc.
- You can enter your hours for each individual event, or you can “bundle” them. By bundle, we mean you can take the number of volunteer hours – as long as they are the same coding – for a month or longer. You would need to explain it in the description box.

If at any time you have questions about this process, please feel free to contact Grace Florjancic, Barbara Low, Sandy Hansen or Jane Moyer.

Have a wonderful year gardening!

