



Jackson County Master Gardeners Announcements

July 2023

Wednesday, July 26th

- From 9-10 a.m. at the SOREC Extension Office, 569 Hanley Rd., we will be accepting donated produce for Access. See details on JCMGA website <https://jacksoncountymga.org/wp-content/uploads/2023/06/Plant-a-Row-Update.pdf>
- We will be collecting produce every Wednesday from that point.

Saturday, August 19th

- JCMGA Membership Annual Picnic at OSU Extension, 569 Hanley Road, Central Point. It will be from 5:00-8:00 p.m.



Corner

The President's

Bring on the Red, White, and Blue!

By Marcie Katz

It's fireworks time once again! While our nation celebrates Independence Day, and the night sky fills with beautiful colors of red, white, and blue, we as home gardeners can celebrate our gardens and the freedom of being able to grow whatever type of garden we desire. Whether it is a shade, waterwise, vegetable, rose, native, perennial, cottage or succulent rock garden, you can find plants that have red, white or blue flowers!

Does your vegetable garden have companion plant borage with its beautiful blue flowers or do you grow native asters? How about your shade garden with its bright red begonias and impatiens, or succulents with red flowers, such as kalanchoe and portulaca. Night gardens of all white flowers are fragrant and luminous, like moon flowers and star jasmine. Of course, there are hundreds of perennials and annuals that offer up all three colors. Yes, there are even hybrid blue roses, though they are incredibly rare. So, if you are in the mood for creating a patriotic garden, or you just want to know because it is July, here is a list of red, white, and blue flowers that bloom this month in our area. Summer is here so sit back and eat a burger while you enjoy the view and smell the flowers! Happy Independence Day!

Red Flowers – Hollyhocks, Impatiens, Day Lily, Cardinal Flower, Salvia, Celosia, Dianthus, Echinacea, Verbena, Montbretia, Geranium, Hibiscus, Kniphofia, Lantana, Nemesis, Oriental Poppy, Petunia, Phlox, Spirea, Begonia, Weigela, Yarrow, Rose, Kalanchoe, Portulaca, and lilies.

White Flowers – Foxglove, Candytuft, Lupin, Rose, Statice, Calla Lily, Larkspur (Delphinium), Lavender, Dahlia, Clematis, Hydrangea, Agapanthus, Star Jasmine, Shasta Daisy, Sneezewort, Swamp Milkweed, Japanese Anemone, lilies, Moonflowers and Morning Glories.

Blue Flowers – Delphinium, Cornflower, Clematis, Balloon Flower, Hydrangea, Morning Glory, Pincushion Flower, Lobelia, Love-in-a-Mist, Salvia, Gentian, Globe Thistle, Aster, Blue Daisy, Blue Hibiscus, Bluecrown Passionflower, Lungwort, Lupin, Monkshood, Poorman's Weather Glass, Poppy Anemone, Sea Holly, Veronica, and Borage.



Coordinator's Column

Grace Florjancic

Hello Gardeners,

I am excited to announce the Jackson County Master Gardener Instagram account @jcmg_osu was launched this past month!

If you have an Instagram account, give us a follow. I will be sharing snippets of information about various gardening related topics. Anything from native plants to plant problems could pop up! I am hopeful that this will be a successful avenue for engagement with Jackson County residents interested in learning a little more about their gardens and the local nature around them.



What a GREAT Class!

Jane Moyer

Preparation for the 2023 class started in the summer of 2022. With no Jackson County Master Gardener Coordinator hired yet, a team composed of Josephine County Master Gardener Coordinator Danielle Knueppel, Jackson County Extension Administrative Office Manager Heidi Gehman, and Jackson County Master Gardener Jane Moyer was formed to plan for the 2023 class. Heidi and the JCMGA Communications Working Group began recruiting potential students. In the fall, Jane and Lynn Kunstman began interest group meetings to acquaint potential students with the Master Gardener Program and informed them of the requirements for students. Over 100 people attended the meetings, and 55 signed up for the class.

Jump forward to the first day of class, January 25, 2023. Grace Florjancec, the new JCMG Coordinator, had started just eight days before. Yet here came 55 new students plus a handful of perennial MGs (veterans) who wanted to retake the class, and additional perennials serving as Garden Buds (mentors) or providing help for the day. And were they ever enthusiastic!

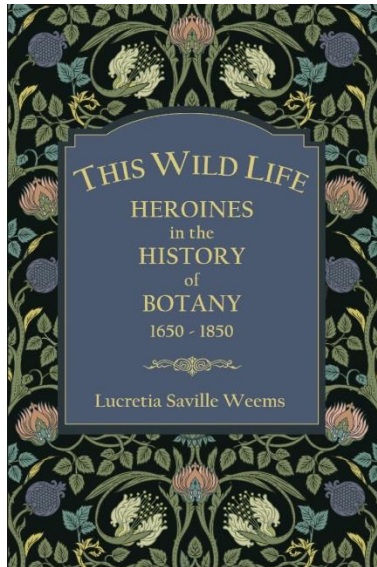
Enthusiasm is the word that best describes this year's class! They have been ready to participate in every activity with glee! They planned and gave presentations on 14 plant families including facts, samples, humor, food, songs and even poetry. They organized and ran an MG clothing sale. They signed up for Plant Clinic, worked in the gardens, helped in working groups and committees, and participated in Practicum. They planted seeds, transplanted seedlings, watered, fertilized, and helped keep equipment and supplies organized, neat and clean. And each Practicum session planned and held a celebration for all they had accomplished so far.

The first Spring Garden Fair since 2019, and the first to be held at the Extension instead of the fairgrounds, was held on Saturday May 6. Students assisted customers and vendors, helped direct traffic, pulled wagon loads of plants to the research parking lot for pickup, continued to stake tomatoes, collected empty trays, and just kept going and going. Then they came back on Saturday May 13 to do it all over again at the After Sale (1/2 price greenhouse plant sale).

We, the perennials, want them to know how much we appreciate their efforts! Especially due to the students' enthusiastic labors, we estimate that Practicum brought in over \$13,000. Of course, expenses still need to be deducted from this amount. Yet to put this in perspective, the most Practicum ever earned in **two days** at the fairgrounds was \$16,000, with \$12,000 to \$13,000 being the norm.

What a GREAT class! Hopefully, they will continue with JCMGA for a long time!





This Wild Life: Heroines in the History of Botany 1650-1850

By Lucretia Weems

"I like this wild life we are living, half in the open air; everything is an incident; and as we never know who is to come, or what is to happen next, we have the constant stimulus of curiosity to bear us to the end of every day." Excerpt; Maria Graham's Diary, Valparaiso, Chile 1812

Do you have a camellia in your garden, or a China rose? Or perhaps a wonderful Australian bottlebrush tucked in a corner? You might know these plants' country of origin, but have you ever wondered how they made the journey from their native lands to your garden?

Unearthing the tales of men who braved flood and famine, disease and even imprisonment in enemy camps to collect plants in days gone by is a natural starting place. One day, I came across a distinctly female name in a list of plant explorers working hundreds of years ago. I was so surprised by this unusual reference that I began digging. The more I looked, the more I found. These were women whose names I had never heard, and whose lives were truly amazing.

This Wild Life: Heroines in the History of Botany 1650-1850 by Lucretia Weems (the author of this article) recounts the remarkable stories and accomplishments of seven women who made enormous contributions to the field of botany before that word even existed. Each of them was talented, determined, intelligent and brave. And, working alongside an overwhelming majority of men, their contributions were often barely acknowledged.

Their stories span the era that came to be called The Age of Discovery, when sea trade gave rise to an expanded global marketplace. A tremendous range of materials would be collected and shared beyond their native lands for the first time.

Henrietta Clive and her two teenaged daughters collected while circumventing the Mughal Empire in India by elephant for eleven months. Sarah Lee collected in West Africa. She survived pirate raids and mutiny but lost her husband there to fever. Maria Graham was in Valparaiso, Chile for the famous earthquake of 1812, which lasted a full five minutes. She collected and catalogued plants in South America, India, Madeira and Tenerife.

Lady Anne Monson collaborated on the first English translation of Linnaeus' original work on taxonomy, which completely revolutionized access to botanical knowledge in the 1700s. Anna Maria Walker was a humble army wife who became a leading light in the botany of Ceylon.

In the late 1600s, Mary Somerset cultivated and catalogued thousands of plants newly arrived from around the globe in her garden. Margaret Bentinck created a true 'think tank' for botany and the natural sciences at her home in Buckinghamshire.

The book's Introduction includes vignettes of more heroines. We meet Hatshepsut, a female pharaoh ruling Egypt in 1450 BCE. She was the very first person to successfully import and naturalize foreign plants, sending ships down the Red Sea to modern-day Somalia for trees. Nur Jahan, who ruled the mighty Mughal Empire singlehanded in the 1600s, collected the beautiful blue lily, *Nymphaea nouchali*, in Kashmir. She naturalized it in India, where it would become famous when her stepson planted it *en masse* at the Taj Mahal.

I have been a garden designer for many years, a woman in the world of plants. When I came across these extraordinary forgotten women, I knew their names and lives had to be shared. Each woman defied the conventions of the era, and each one's accomplishments were – and remain – dazzling. Learning about them and their work has been an inspiring and fascinating adventure in itself. I am delighted to offer their stories to you, that these heroines may be known and celebrated anew.

You are cordially invited to these upcoming live conversations with me about

Garden History Heroines.



Medford Library, Wednesday July 19, 2:00. Author Talk and Book Signing

A conversation about the book, the process of writing the book, as well as a few stories I was not able to include.

Ashland Library, Thursday August 24, 1:00. Heroines in the History of Botany

This is the final presentation in my three-part monthly library series on garden matters.

Lucretia Weems was trained at U.C.L.A. in the Landscape Architecture program and is a Master Gardener. She has been designing gardens in the western United States for over 20 years and has created landscapes small enough to step across and large enough to get lost in. She lives, works and gardens in Oregon's Rogue Valley. This is her first book.

Learn more at gardenhistoryheroines.com/.

Companion Planting in the Vegetable Garden

Seán Cawley

The Vegetable Garden at the Southern Oregon Research Extension Center is managed by Master Gardeners who are growing a variety of vegetables. They are using companion planting techniques as part of an integrated pest management (IPM) approach, and to add nutrients to the soil and improve plant productivity.

CHIVES (*Allium schoenoprasum*)



Chives (*Allium schoenoprasum*)

Chives are cultivated in the garden for their culinary value as well as their ability to repel a variety of insects such as aphids, carrot flies, potato beetles, cucumber beetles and to attract pollinators. They are also known to add flavor to tomatoes and deter

blackspot when planted near roses.

YARROW (*Achillea millefolium*)



Shallots (*Allium ascalonicum*), garlic (*Allium sativum*) and yellow yarrow (*Achillea millefolium*)

Plant rotation is used and this year shallots and garlic are planted in these rows. Notice

the yellow yarrow at the end of the rows. Yarrow is another wonderful companion plant, as it attracts pollinators such as honeybees and other beneficial insects such as wasps, lady bugs, and hoverflies. This garden has over eight separate plants of yellow and white yarrow.



NASTURTIUMS (*Tropaeolum majus*)

Nasturtiums (*Tropaeolum majus*) and California poppies (*Eschscholzia californica*)

Nasturtiums are not only a lovely flowering plant to have in your garden, but the flowers also make a wonderful addition to salads and the plant has medicinal properties as well. Nasturtiums also attract aphids and are useful as a trap crop to keep them away

from other vegetables. Plant them near your apple trees to help repel codling moth.

ONIONS, TOMATOES, LAVENDER AND BASIL



Onions, tomatoes, lavender and basil

Onions (*Allium cepa*), tomatoes (*Solanum lycopersicum*), lavender (*Lavandula angustifolia*) and basil (*Ocimum basilicum*) make for great companions. Basil actually helps tomatoes grow more vigorously. Onions repel many types of insects as well as ground squirrels and other small four-legged critters. Lavender is a great companion for squash, yarrow, onions and tomatoes. In this photo you can spot lavender, onions, tomatoes and basil all interspersed together. The onions were planted very early in the late winter. They were planted as a perimeter surrounding the tomatoes, basil and peppers which were planted later. The lavender is a perennial and acts as a sentry for the garden.

These onions were planted later in the season. The bed looks a bit sparse in comparison to the other beds with onions.

PACIFIC NORTHWEST WILDFLOWERS



California poppies (*Eschscholzia californica*)

Flowers attract pollinators and insects of all sorts. This year the flower garden was planted with a variety of PNW wildflowers.

Yarrow, Onions, Tomatoes and Basil

Here you can spot yarrow, onions, tomatoes, peppers and basil together.



Resources:

Note that the information regarding specific companion plants may or may not be supported by extensive scientific studies, but there are centuries of anecdotal support for companion planting techniques.

- Thomas J. Elpel, "Botany in a Day: The Patterns Method of Plant Identification", May 2013.
- https://en.wikipedia.org/wiki/Tropaeolum_majus
- <https://hort.extension.wisc.edu/articles/nasturtium-tropaeolum-majus/>
- <https://homegrownfoodandflowers.com/best-companion-plants-with-nasturtiums/>
- <https://plantsheaven.com/yarrow-companion-plants/>
- <https://wildyards.com/yarrow-companion-plants/>
- <https://thebackyardbloom.com/companion-plants-for-yarrow/>
- <https://extension.oregonstate.edu/news/practice-good-neighbor-policy-garden-try-companion-planting>

Plant a Row Opportunity Update

Barbara Low

Beginning this month, you can donate any extra produce you grow, and Access Community Action Agency of Jackson County will distribute it to help feed others. Plant a Row provides a great opportunity for us to help others who need a little extra help to feed their families.

How can you donate produce to people in need?

1. Grow food! Whether you have a community garden plot, or just a few tomato plants, every pound helps.
2. Produce can be dropped off at the SOREC Extension by the Free Table on Wednesday mornings from 9-10 a.m. This will start July 26th.
3. Once you've dropped off your donation, we will have a record sheet which you may use to record how much produce (by weight) and what kind of vegetable/fruit you have donated so we can keep track! (The form is on the next page if you want to fill it out in advance.)
4. We have a beautiful Plant a Row Food Donated Thermometer to record how much food we are able to donate to Access (by pounds). Thank you Janine Slavatti for creating the thermometer!!
5. Encourage friends to participate even if they are not Master Gardeners.

If you have questions, please
contact Barbara Low at barbaralow@msn.com.





Plant A Row Project

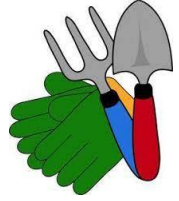
Name _____ Date _____

Type of Vegetable/Fruit	Weight of Produce

Please drop off donations at the SOREC Extension
569 Hanley Rd, Central Point, OR 97502
By the Free Table on Wednesday mornings from 9-10 a.m.
beginning on July 26th.

July in the Garden

By Barbara Low



I am continuing this series of articles and hope that you find them helpful and inspiring. In July, 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, and we will have a plentiful harvest. 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.

July is the time to:

- **Blackberries** need at least 1” of water per week while growing and fruiting. Providing heavy mulch will reduce the frequency of watering.
- **Blueberries** also require a constant supply of moisture while fruiting.
- **Potatoes** should have their water supply decreased when you see their tops dying back.
- **When peppers start to blossom, spray them with a solution of Epsom salt (4 tablespoons per gallon of water). This will help to make them crisper and sweeter.**
- **Plants which you can plant as seed outside (make sure to check the soil temperature)**
 - Amaranth
 - Beets
 - Collards
 - Endive
 - Florence Fennel
 - Kohlrabi
 - Peas
 - Scallions
 - Beans
 - Carrots
 - Dill
 - Escarole
 - Kale
 - Lettuce
 - Rutabaga
 - Swiss Chard

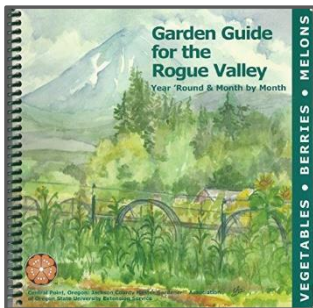


- **Plants to transplant this month (make sure to check the soil temperature)**
 - Brussels sprouts
 - Cabbage
 - Cauliflower

- **Fertilize and Prune**
 - Asparagus
 - Trailing cane berries finish producing fruit- prune those vines which produced fruit. Prune to the ground
 - Fertilize fall-bearing raspberries when they start to bloom.
 - June-bearing strawberries should be fertilized once a year after harvest.

- **Control Pests and Diseases**
 - Powdery mildew on grapes
 - Corn earworm

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 Cool
Garden For Life



Field Trip to Oshala Organic Farm

Sandy Hansen

The Membership Working Group is planning a field trip for September 13th at 3:00 to Oshala Farm in the Applegate. Oshala is a certified organic farm that uses regenerative, sustainable cultivation practices. The field trip is free and, if we have a sufficient number of MG participants, Oshala will give us an exclusive tour. Additionally, we have the option to stay after the tour for a class on making tinctures and extracts. There will be a cost for the class, but it should be a really fun learning experience.

If you are interested in attending this event, please contact me by August 31st. Sandy Hansen (707) 332-4934, or sandyhansen08@gmail.com.

Garden for Life



JCMGA Annual Member Picnic

Saturday, August 19th

5:00 p.m. – 8:00 p.m.

SOREC Extension Auditorium

569 Hanley Road

- A time to get together and celebrate what we have accomplished this past year!
- Awards will be announced!
- JCMGA will have BBQ hamburgers, garden burgers, and hot dogs available. We will be sending out Mail Chimps later asking members to respond if they are attending; how many members of your family will be attending; and whether you/they will want a hamburger, garden burger, or hot dog.
- We are asking families to bring:
 - A Side Dish (last names beginning L-Z) and Desserts (last names beginning with A-K)
 - Your own plate, silverware, napkins, and drinking glass
 - Your JCMGA badge
- A great time to be had by all!
- Contact Barbara Low, barbaralow@msn.com, if you have any questions.



REMEMBER 15333

Jane Moyer

REMEMBER EVERYONE-

Anytime you shop at the Grange Co-op, you have the option to put your purchase rewards towards the Master Gardeners Association! Just tell the clerk to give your rewards to:

Jackson County Master Gardeners

Account# 15333

Who doesn't love an easy way to benefit MGA! This year JCMGA was able to buy over \$1000 of gardening supplies for Practicum, the Demonstration Gardens, and irrigation needs with the rewards accumulated by members and friends remembering 15333.





JCMGA Working Groups Summaries

Community Outreach Working Group

- Work is continuing to be done to update the Speakers Bureau and help support new potential speakers.
- We are looking at the possibility of providing those gardeners who are blind with a digital version of the Garden Guides.
- We have started discussing how we might provide support to our community of Spanish speakers.
- Discussing how we can help get the word out about the wonderful resource we have in the Plant Clinic.
- Mary Foster has resigned as chair of the Community Gardens. We are talking about how we want to proceed.
- John Kobal reported that he is devising a plan to assimilate new student volunteers into the School Grants Committee.

FUNDRAISING WORKING GROUP

chair is Sandy Hammond

The Fundraising Working Group meets on the 3rd Friday of each month at 1:00 in the conference room. We sure do welcome newcomers to attend with brainstorming ideas. Our next event will be on Oct. 14th at the extension. We are planning a native plant sale, Christmas items including wreaths and other decorations. We will also be selling beautiful garden art made by the Fundraising folks. We hope to have food and other plant vendors join us. We love new ideas and fun participation.

Marketing and Technology Working Group

chair is Marcia Harris

We have been busy looking at the technology which JCMGA has and asking if it meets our current and future needs.

Member Services Working Group

chair is Barbara Low

We are busy planning the Membership Picnic, which will be Saturday, August 19th.

We have also started planning the Class of 2023 Graduation, which will be Saturday, November 4th.

We had a Joint Meeting with the Community Outreach Working Group to discuss the concept of “Friends of JCMGA”. It was decided that we form a Friends of JCMGA Committee to work out details for a possible proposal.

Program Support Working Group

Chair: Grace Florjancic

We are adding an online zoom option to our evening community education classes! This makes it easier for those working farther away from the extension office to still be able to attend evening classes. Hope to see you there (or from far away)!

Winter Dreams Summer Gardens Working Group

chairs are Colet Allen, Susan Koenig, and Barbara Low

We have been busy organizing the Winter Dreams Summer Gardens 2023 Symposium. This virtual event will be October 27, 28, November 3, and 4.

We have secured our 14 speakers on a wide variety of topics.

There are details posted on the JCMGA website.

Dazzle Them!

Dazzle them with basil!

Whether you call it sweet, Thai or Holy, *Ocimum basilicum* is one of the most frequently used culinary herbs in the world. From savorys and salads to pasta dishes and dessert, basil rules the kitchen!

Basil belongs to the square stemmed *Lamiaceae* (mint) family, along with other culinary herbs such as lavender, rosemary, and sage.

Basil's history is long and flavorful. It has been cultivated for more than 5000 years and likely originated in India. Primarily a culinary herb, basil's history is also rich with other usages. It has been found in ancient Egyptian tombs, likely for embalming and preserving mummies. This embalming quality may have led to its symbolizing mourning in Greece.

Jewish folklore believed it added strength when fasting. In Portugal, plants were part of gifts to lovers or for certain holidays. Today however, it remains the reigning herb for flavoring food. It also fragrances perfumes, incense, soaps, candles, and herbal holistic remedies.

It's a delightful plant with glossy, oval-shaped leaves that are often cupped. Leaf edges can be smooth or finely toothed. Leaves are born oppositely on square stems that eventually flower into terminal clusters ranging from white to magenta.

Basil has several varieties, including the common small-leaf, Italian leaf, lettuce leaf, Thai, holy, lemon, lime, cinnamon, and several reds.

Its aroma is quite fragrant with hints of anise and cinnamon, and it is mildly pungent – except lemon and lime basil, which are pleasingly citrusy.

Primarily used fresh, basil can also be dried – but is more flavorful if pureed and frozen. Although renowned for making primo pesto, it perfumes pastas, salads, sauces, savorys and dazzles desserts!

Its compounds and essential oils also possess antioxidant, antiviral and antimicrobial properties. Many of the helpful compounds mostly disappear when basil is dried, so use fresh basil when possible. Such a marvel to have an aromatically addictive flavor that truly makes the medicine go delightfully down!

Cultivating basil is also addictively easy. Sowing indoors is most successful, since newly sprouted, succulent seedlings planted outside will usually succumb to eager-to-indulge midnight diners.

Since basil is extremely sensitive to cold (young plants can succumb in 45-50°; the author can attest to that), start seeds in late May through early June.

Sow seeds atop moistened sterile seed mix in 4" squares. Sprinkle on more moistened mix to barely cover seeds and water to dampen thoroughly. Cover flats with plastic domes, then place in an area that's around 70°.

Once seeds sprout in 2-5 days, keep beneath a light source. When true leaves appear, plant in six-packs protected inside until lowest temps are 55° or warmer.

Basil thrives in full sun in well-amended ground, raised beds or pots. Keep it well watered. If you're planning to harvest your crop, don't forget to distract those undesirable midnight diners whose meal du jour is your delectable basil. Slug/snail/earwig baits that are non-toxic to pets include: Escargo (Gardens Alive), Monterey Sluggo, Garden Safe (Grange, Amazon), or set up the beer bar in a bowl for a real party pleaser!

When about 6" high, continually clip the leaves and tender stems to keep you in basil bliss for the season. If allowed to bloom, the plants will toughen and harvests will be shorter.

There's nothing like your own fresh citrus-flavored pesto and pizza, salads or grilled poultry or seafood topped with basil leaves or basil infused desserts. So, get to it and dazzle them with fresh basil!



Resources:

Britannica

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

The Spruce Eats

<https://www.thespruceeats.com/the-history-of-basil-1807566>

Homes and Gardens

<https://www.homesandgardens.com/advice/how-to-grow-basil>

NOURISH by WebMD

<https://www.webmd.com/diet/health-benefits-basil#:~:text=The%20eugenol%20in%20basil%20can, and%20blood%20vessels%20to%20relax.>

Seed Sources:

Pine Tree Garden Seeds

<https://www.superseeds.com/search?type=product&q=basil>

Baker Creek

<https://www.rareseeds.com/catalogsearch/result/?q=basil>

Territorial Seeds

<https://territorialseed.com/search?q=basil>

Recipe: Citrusy Basil Rub

Lemon and/or lime basil leaves and tender stems, minced to make 1 cup

1 teaspoon sea salt

½ teaspoon fresh ground pepper

6 cloves of organic garlic, peeled and pressed or minced fine

zest and peel of one organic lime

½ cup extra virgin olive oil

Mix all ingredients in a bowl, then store in glass jar. It can be used to rub on poultry and seafood 24 hrs. before grilling; added to cider or white wine vinegar to make vinaigrette; or add a tablespoon to sauce or yogurt for dip or topping for grilled seafood or poultry.

Keeps in the fridge for about 2 weeks or freezes for longer storage.

WINTER DREAMS



SUMMER GARDENS

**Exciting News!
We are back,
virtually!**

**Friday Oct 27th + Saturday Oct 28th
Friday Nov 3rd + Saturday Nov 4th**



Dig into four days of virtual garden immersion seminars taught by 14 presenters, all designed to help you plan next year's spectacular garden.

2023 Winter Dreams Summer Gardens Symposium is an ideal time to take stock while learning with experts about Gardening in our Rogue Valley climate.

Enjoy from the comfort of your own home via Zoom!

Presented by:



Make it a family reunion and invite friends, family and all your known far flung Garden Enthusiasts!

Cost: \$30. Pick your favorite topics or watch them all. All sessions will be recorded and available for a limited time for paid participants.

In cooperation with and support of



**Oregon State University
Extension Service
Master Gardener™**



**For more information scan
the QR code or visit:**

[https://jacksoncountymga.org/
winter-dreams-summer-
gardens-symposium/](https://jacksoncountymga.org/winter-dreams-summer-gardens-symposium/)



OSU Extension Service prohibits discrimination in all its programs, services, activities, and materials. Accommodation requests related to a disability should be made 7 days prior to the event by calling the Extension office 541-776-7371.