



From your
JOSEPHINE COUNTY OFFICE



**September-December 2016
OSU Extension Classes**



**Extension Service
Josephine County**

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2017 Master Gardener

**January 12, 2017 thru April 6, 2017 - Thursdays for 13 weeks 8:30am-4pm
COST: \$ 150.00 (Jo County Residents) & 70 Volunteer hours**

Would you like to improve your knowledge of gardening and help other people at the same time? Are you looking for a worthwhile volunteer opportunity that benefits the community? Are you new to the area and want to learn about gardening in Southern Oregon and meet some innovative people? Are you a science buff, who likes a good challenge and wants research-based gardening information?

If you answered yes to any of the above questions you may want to attend the Oregon State University Extension Master Gardener™ Winter training program. The Master Gardener program combines in-depth classes with hands-on volunteer experience learning in plant clinics, gardens, and greenhouses. The purpose of the training is to teach students sustainable gardening methods and to prepare them to become a Master Gardener volunteer. As a Master Gardener, you will provide accurate gardening information to Josephine County citizens through the plant clinic at the OSU Extension office or at organized educational events throughout the county.

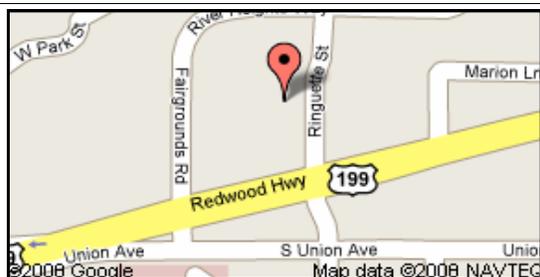
Classes are offered just once a year, every Thursday, from January 12th to April 6th. The classes start at 8:30 a.m. and go until 4:00 p.m. with an hour break for lunch. Classes are held at the OSU Extension Auditorium, 215 Ringuette St., Grants Pass. **Registration will open October 3 and space is limited so register early.** The course costs \$150, which covers class fees, textbook, and materials. Before acceptance into the program, all applicants are asked to attend an orientation session to find out more about the program. These sessions are offered at various times and dates from November through early January. You can sign up for an orientation date when you submit your registration materials. Several partial scholarships are also available; if you are interested in applying for assistance, please pick up a scholarship application form at the office and return the completed form by November 4th.

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**OSU Extension
Josephine County
215 Ringuette St
Grants Pass, OR 97527
Phone: 541-476-6613**

**OFFICE HOURS:
Monday-Thursday
8:00 AM-5:00 PM;
Friday 8:00 AM-4:30 PM**

Web Site: extension.oregonstate.edu/josephine/
Email: Josephine.Extension@oregonstate.edu



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Regional Administrator
*Josephine/Jackson/ Douglas
Counties*



Max Bennett
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Area Forester
Jackson/Josephine Counties



Maud Powell
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Small Farms
*Jackson/Josephine/ Douglas
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Commercial Livestock and
Forage Production
*Jackson, Josephine, Douglas,
Lane, Linn & Benton Counties*



Cheryl Kirk
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Area Family & Community
Health
Jackson/Josephine Counties



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Family & Community Health
Jackson/Josephine Counties



Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on race, color, religion, sex, sexual orientation, national origin, age, marital status, disability, and disabled veteran or Vietnam-era veteran status and is an Equal Opportunity Employer. OSU Extension programs will provide reasonable accommodations to persons with physical or mental disabilities. Our location is accessible to persons with disabilities. If you need particular accommodations, please call our Extension Office at (541) 476-6613 at least 3 weeks prior to the event.





HOME HORTICULTURE & MASTER GARDENERS

Karen Pleasant *karen.pleasant@oregonstate.edu*

Grants Pass Plant Clinic (541) 476-6613, <http://www.jocomastergardeners.com/>

Master Gardener Plant Clinic Plant Clinic Hours

Fall Hours

Monday - Thursday

9:00 am to 3:00 pm

Through October 31, 2016



Nov 1st Winter hours

Tuesday & Thursday

10:00 am to 2:00 pm

We would like to invite the public to stop in for free assistance with all garden questions, problems or insect identification. If you can't make it in you can also call

541-476-6613 or

Email:

josephinemg@oregonstate.edu.

Continued from page 1

All students agree to complete 70 hours of Master Gardener volunteer service over the course of 10 months. Volunteer activities include: plant clinic, greenhouse, demonstration gardens, school programs, spring garden fair, and other activities. Your volunteer hours and activities can be selected by you to fit your schedule. If this program is what you are looking for, then join us! Register at the OSU Josephine County Extension Office, 215 Ringuette St. Space is limited so register early. If you have any questions about the program call 541-476-6613.



Soil Testing - pH and Amendments

Thursday, September 15, 2016

6:00 – 8:00 p.m.

Cost: \$10.00 per person/MG Free with badge

Pre-Registration Required/OSU Ext. Josephine County Auditorium

Instructors: Scott Goode, Nourishing Systems

Learn why pH is important to soil health and for growing plants—then learn what to do about it and why.

Mistakes You Don't Want to Make in Your Garden

Saturday, October 8, 2016

9:00-10:30 a.m.

Cost: \$10.00 per person/MG Free with badge

Pre-Registration Required/OSU Ext. Josephine County Auditorium

Instructor: Marjorie Neal, Master Gardener

The best laid plans...if you have ever gardened you know that mistakes do happen. In her 70 plus years of gardening, the instructor has become personally familiar with most of these instances of poor judgment, omissions, and commissions that plague both vegetable and flower gardeners. Come learn what not to do—and more importantly, what you should be doing in your garden.





HOME HORTICULTURE & MASTER GARDENERS

Karen Pleasant karen.pleasant@oregonstate.edu

Grants Pass Plant Clinic (541) 476-6613, <http://www.jocomastergardeners.com/>

Home Landscape Design for Gardeners

Saturday, October 15, 2016

10:00 a.m.– Noon

Cost: \$10.00 per person/MG Free with badge

Pre-Registration Required/OSU Ext. Josephine County Auditorium

Instructor: Mike Zerwer, Master Gardener

Tips will be shared on how to create a beautiful, but practical, landscape or how to re-landscape your home and design it your 'amateur' self. This do-it-yourself guide may help avoid some common beginner mistakes before it's too late and before costly revisions become necessary.

Growing Nut Trees

Thursday, October 27, 2016

6:00 to 8:00 p.m./Cost: \$10.00 per person/MG Free

Pre-Registration Required/OSU Ext. Josephine County Auditorium



Instructors: Ross Penhallegon, OSU Horticulture

With people growing more and more of their own food, the growing of different nuts is increasing. With that increase in production, people are asking more questions about growing the different nut trees. The Growing Nuts class will cover principles to consider when growing nut trees. Specifically we will cover growing hazelnuts, walnuts, chestnuts and hardy almonds. We will cover characteristics of the trees, mainly looking at the question, should we try and grow these trees; the pros and cons; when to plant; fertility; site selection; pollination; and potential ripening periods.



Growing Hops in the Home Garden

Thursday, November 3, 2016

6:00 to 8:00 p.m./Cost: \$10.00 per person/MG Free

Pre-Registration Required/OSU Ext. Josephine County Auditorium

Instructors: Shaun Townsend, Asst. Professor/Senior Research OSU

Grow your own hops at home for landscaping and home brewing! This workshop will teach you about site selection and preparation, hop cultivar choice, and management tasks during the growing season to produce healthy plants. For those interested in home brewing, we will also discuss harvest timing and post-harvest management techniques to produce high-quality hop cones.

Homegrown Microgreens

Wednesday, November 9, 2016

6:00 to 8:00 p.m./Cost: \$10.00 per person/MG Free

Pre-Registration Required/OSU Ext. Josephine County Auditorium



Instructors: Karen Pleasant, Master Gardener Coordinator

If you miss gardening during the winter, growing your own microgreens might fulfill your green thumb needs. They're easy and cheap to grow indoors, require little space, and they are versatile for use in salads, sandwiches, garnishes, and more. Samples will be provided to taste, so you can decide which ones you would like to grow.





EXTENSION FAMILY & COMMUNITY HEALTH

Cheryl Kirk, cheryl.kirk@oregonstate.edu 541-476-6613



Recipes



Microwave Applesauce

Ingredients

6 apples, peeled, cored and quartered
1/4 cup water
1/3 cup sugar
1/4 teaspoon cinnamon



Serving Size 1/2 Cup/ Yield 7 Servings/ Prep Time 15 Min

Directions

1. Place apples and water in a 2 quart microwave safe dish.
2. Cover apples with microwave-safe cover or plastic wrap and cook on high for 6 to 8 minutes or until apples are easily pierced with a fork.
3. Add sugar and cinnamon.
4. Use a potato masher or fork to make smooth or chunky applesauce. Refrigerate leftovers within 2 hours.

<https://www.foodhero.org/recipes>

Baked Apple Chips

Ingredients

2 large apples
cinnamon (optional)



Serving Size 1 apple /Yield 2 Servings/Prep time: 10 minutes
Cooking time: 2 hours

Directions

1. Rinse apples and cut crosswise into thin slices. Cut out the core if desired.
2. Arrange slices in a single layer on baking sheets. Sprinkle lightly with cinnamon if desired.
3. Bake at 200 degrees for about 1 hour. Turn slices over. Continue baking until dry with no moisture in the center, 1 hour or more depending on thickness.
4. Remove from oven and cool. Store in an air-tight container for up to a year.

<https://www.foodhero.org/recipes>

We Do Pressure Canner Gauge Testing!



Drop off your Pressure Canner lid with Gauge or just your Gauge and have it tested for only \$1.00

(Turnaround time usually takes 24 to 48 hrs.)

Any questions call 541-476-6613



Low acid foods (vegetables, meats, poultry and fish) must be processed in a pressure canner to kill the bacteria which cause botulism.

Dial-gauge Canner

Dial-gauged models have a dial, which tells the pressure built up inside the canner. **This gauge must be watched closely during processing and checked for accuracy once a year (more often if the canner is used frequently or dropped).**

If the dial is inaccurate by more than 2 pounds, it must be replaced.

Gaskets on newer model canners are pre-lubricated and should not be oiled. After each use, be sure to wash and thoroughly dry the canner before storage. For canners without gaskets, be sure the lid is tightened evenly by alternately tightening the screws much the same way you tighten the screws when putting a tire on the car.

Excerpt from :*Food Safety & Preservation: Pressure Canner Use and Care SP 50-649, Revised March, 2013*





EXTENSION FAMILY & COMMUNITY HEALTH

Caryn Wheeler, caryn.wheeler@oregonstate.edu
541-476-6613, 541-776-7371

Got Tomatoes

Thursday, September 29, 6:00 pm to 9:00 pm
Cost \$15.00 per person/ Limited to 30 paid people
Payment Required at time of Registration

OSU Extension Josephine County Auditorium, Grants Pass/Pre-registration Required

Instructors: Babette Rapp with Deborrah Dunham– Master Food Preservers

"Got Tomatoes" Learn different ways to use herbs and spices to safely preserve and can your tomatoes for use throughout the year. You will participate in a hands on lab and take home a jar of your canned tomatoes.



Cranberries

Thursday, October 20, 6:00 pm to 9:00 pm
Cost \$15.00 per person/Limited to 25 paid people
Payment Required at time of Registration

OSU Extension Josephine County Auditorium, Grants Pass/Pre-registration Required

Instructors: Tracey Raggi & Deborrah Dunham– Master Food Preservers

"Cranberries" From savory to sweet, main dishes to desserts, the humble cranberry is very versatile. Come join us and find out why Cranberries aren't just for saucing your holiday bird anymore!



Simple & Impressive Appetizers

Thursday, November 10, 2016 6:00 pm to 9:00 pm
Cost \$15.00 per person/Limited to 30 paid people
Payment Required at time of Registration

OSU Extension Josephine County Auditorium, Grants Pass/Pre-registration Required

Instructors: Sharon Regan & Roland Cook– Master Food Preservers

You will be learning how to safely prepare and present a variety of sweet and savory finger foods. Impress you friends and family with a variety of quick and easy finger foods, some of which can be prepared ahead of time. Gluten and dairy free options will be presented.



Classes in Kerby, OR



Canning Tomatoes & Salsa

Thursday, September 8, 2016 /6:30 pm to 9:00 pm /Cost \$5.00 per person
24353 Redwood Hwy, Kerby /Pre-registration Required

Instructors: Hazel Griffith & Jennie Reed- Master Food Preservers

Keep your loved ones safe. This class is for beginners and experienced alike. Learn new tricks and safety concerns, tips for those with allergies as well as complete instructions for beginning canners.

How to Can Game Meat

Thursday, October 20, 2016 /6:30 pm to 9:00 pm /Cost \$10.00 per person
24353 Redwood Hwy, Kerby /Pre-Payment & Pre-registration Required by October 15th—Limit 20 paid people

Instructors: Hazel Griffith & Jennie Reed- Master Food Preservers

Tips and tricks for new & experienced canners. Step by step from the basics to the advanced. Bring your questions. An informative booklet is included.



Green Cleaning, Recipes for a Healthy Home

Thursday, November 10, 2016/6:30 pm to 8:30 pm /Cost \$5.00 per person
24353 Redwood Hwy, Kerby /Pre-registration Required

(includes 1 take home sample. Additional items may be made, bring extra jars and \$2 for each).

Instructors: Jennie Reed- Master Food Preservers

Want to be a little greener? Want to learn how to get your house spic and span for pennies on the dollar? Want to reduce your exposure to harmful chemicals? In this class you will learn how to make your own laundry soap, fume free oven cleaner, and more. By following three basic guidelines you can improve your indoor environment, save money and help conserve natural resources.





4-H YOUTH JOSEPHINE COUNTY

Sue Hunt, susan.hunt@oregonstate.edu 541-476-6613

New 4-H Year

Begins Oct 1st

“Learning by Doing”

This phrase sums up the educational philosophy of the 4-H program. Young people learn best when they are involved in their learning. Our New Year commences October 1st and we will begin enrolling members starting after that. 4-H members are aged 5-19. For more information please visit us at 215 Ringuette St, or call 541-476-6613, or email: susan.hunt@oregonstate.edu

Projects Include:

Static Projects:

- | | | |
|-------------------|-------------------|-----------------|
| Art | Fiber Arts | Leathercraft |
| Photography | Sewing/Clothing | Cake Decoration |
| Crocheting | Knitting | |
| Foods & Nutrition | Food Preservation | |

Animal Sciences:

- | | | |
|---------------------------|----------------------|---------|
| Beef | Cavies (Guinea Pigs) | |
| Horses | Sheep | Dogs |
| Swine | Rabbits | Poultry |
| Goats (Dairy, Meat, Pack) | | |

Horticulture:

Flowers, Herbs, Vegetables, Container Gardening

Cloverbuds (ages 5 to 8 yrs.)

Shooting Sports:

Archery, Muzzle Loading, Pistol, Rifle, Shotgun, Oregon Western Heritage

Science, Engineering, & Tech.

- | | |
|-------------|-------------|
| Robotics | Woodworking |
| Electronics | |



National 4-H week is Oct 2-8, 2016

And 4-H National Youth Science Day is Wednesday, October 5th, so check in and see what we have going.

4-H is a **community**
of **young**
people
across America
who are learning
leadership,
citizenship and
life skills.

4-H Motto:

“To Make the Best Better”

4-H Colors:

Green and White



FORESTRY & NATURAL RESOURCES/ SMALL WOODLANDS

Max Bennett max.bennett@oregonstate.edu 541-776-7371 or 541-476-6613



Thurs. November 17th Understanding Your Site’s Potential 7:00-9:00pm Cost: \$5

Max Bennett, OSU Forester

Jackson Co.

This talk will help you better understand the potential of your site to support *Jackson Co.*

various types and densities of forest vegetation,

now and in the future with a warming climate.

To Register call: 541-776-7371

For more details, see the SOREC website: <http://extension.oregonstate.edu/sorec/Forestry>





SMALL FARMS

Maud Powell, maud.powell@oregonstate.edu 541-776-7371 or 541-476-6613

Jackson County Extension Small Farms Department presents

Grass-Finished Meat School

September 16, 17, 20, 22, 23



\$195/5-class series (\$370 two from same farm)

Learn from local producers and consultants plus world-renowned author-experts Jim Gerrish, Diana Rodgers and Adam Danforth about producing a high-quality grass-finished product. Increase profitability, improve financial stability and decrease labor.

Program covers:

- Nutrition
- How to produce/manage the best forages for the best meats
- Selecting livestock for grass-production
- Live animal and carcass evaluation
- Butchery (Sept. 22, 5:30-9 pm)
- Meat taste and texture
- How to market your product.

Jackson Co.

Class Times:

Sept. 16: 5:30 to 9pm	Sept. 20: 5:30 to 9pm
Sept. 17: 10 am to 12; 1:30 to 3:30 pm	Sept. 22: 5:30 to 9 pm Sept. 23: 5:30 to 9 pm

Class Location



EXTENSION SERVICE
569 Hanley Rd. Central Point, OR

OTHER REGISTRATION OPTIONS

541-776-7371, ext. 208

MORE DETAILS AND REGISTER:

<http://extension.oregonstate.edu/sorec/grass-finished-meat-school>

COMMERCIAL LIVESTOCK & FORAGE PRODUCTION

Shelby J. Filley, shelby.filley@oregonstate.edu 541-672-4461

<http://extension.oregonstate.edu/douglas/lf>

REGIONAL LIVESTOCK & FORAGES NEWSLETTER

COST: \$5.00/year for a hard copy. **TO SUBSCRIBE:** Contact Shelby Filley at 541-672-4461 or shelby.filley@oregonstate.edu

Or FREE e-mail notification: <http://extension.oregonstate.edu/douglas/lf>

Each issue contains meeting and program announcements, articles on sheep, beef, pasture/hay production, and special articles on timely topics.

The Livestock & Forage website is an excellent source of educational and informational material, as well as meeting and program announcements for Livestock & Forage topics.

Sign up for our free e-mail newsletter!

For a “walk through” of the website:

<http://extension.oregonstate.edu/douglas/lf> or

contact Shelby Filley at: 541-672-4461 Visit us on: Facebook:

<https://www.facebook.com/orst.lnf>



REGISTRATION

Please send the registration and check to the county in which the classes will be held.

Check Box	Date	Classes In JOSEPHINE - All classes listed are held at the OSU Extension Auditorium unless stated differently.	Cost	Total
	Sept. 8	Canning Tomatoes & Salsa (Class in Kerby)	5.00	
	Sept. 15	Soil Testing- pH and Amendments	10.00/MG Free	
	Sept. 29	Got Tomatoes (Limit 30 people)	15.00	
	Oct. 8	Mistakes you don't want to make in your garden.	10.00/MG Free	
	Oct. 15	Home Landscape Design for Gardeners	10.00/MG Free	
	Oct. 20	Cranberries (Limit 25 people)	15.00	
	Oct. 20	How to can Game Meat (Limit 20 people) (Class in Kerby)	10.00	
	Oct. 27	Growing Nut Trees	10.00/MG Free	
	Nov. 3	Growing Hops in the Home Garden	10.00/MG Free	
	Nov. 9	Homegrown Microgreens	10.00/MG Free	
	Nov. 10	Simple & Impressive Appetizers (Limit 30 people)	15.00	
	Nov. 10	Green Cleaning, Recipes for Healthy Home (Kerby)	5.00	

MAKE CHECKS PAYABLE TO OSU EXTENSION

Total: _____

Name: _____

Spouse or Partner: _____

Address: _____

City: _____ State _____ Zip: _____ Phone: _____

Email: _____

If you would like to receive this catalog by email, please mark the box.

FOR CLASSES in JOSEPHINE CO. Mail registration to:
OSU EXTENSION ATTN: Sharon Evans, 215 Ringuette St., Grants Pass OR 97527
 For more information Call: 541-476-6613 or Email: josephine.extension@oregonstate.edu



Cancellation Policy

All cancellation requests need to be received in writing (via email: josephine.extension@oregonstate.edu or regular mail) 10 days before event. Cancellation requests 10 days before the event are eligible for a full refund of the registration fees (minus up to a \$10 admin. Fee). Requests for refunds after 10 days prior to event will not be granted, however substitutions may be allowed. Contact customer service if you used a credit card to register at 541-737-0697.

OPT OUT OF PAPER

View our class catalog online at: <http://extension.oregonstate.edu/josephine/>

If you would like to view online and stop receiving a paper copy of our Class Catalog you may notify us by mail, phone 541-476-6613 or email us at Josephine.extension@oregonstate.edu, with your full name and mailing address, and just say OPT OUT.

Thank You!

