Since 1976, the Lane County Master Gardeners have worked in association with the OSU Extension Service to serve the educational and informational needs of home gardeners in Lane county and around the state. Master Gardeners seek to be the authoritative and first choice for people wanting research-based, objective information and education on sustainable gardening in the Pacific Northwest. Since it began in 1976 over 1,600 residents of Lane county have taken the Master Gardener training. In 2010 Master Gardeners volunteered over 13,000 hours of community service to the county, supporting home gardeners, school and community gardens and non-profit organizations dedicated to helping Lane county residents garden sustainably and locally.

Success story!

“After finishing the Master Gardener program, I had the itch to do something different. I remembered St. Vincent de Paul had a program for children of homeless families. Why not give these little ones an opportunity to experience working the soil and growing their own garden? I volunteered to teach them how. The children ages 3-5 yrs old had never grown a garden. They would dig, plant, water and watch as week after week seeds germinated and plants grew. All got to eat the things they grew: lettuce, tomatoes, potatoes, spinach, cabbage, cauliflower, broccoli, carrots, blue berries, strawberries, plus flowers. And each grew their very own sunflower, seven feet tall. One worker said to me, "This is the best hands on experience these kids have ever had."

I loved it! Being a Master Gardener is about giving back what we’ve learned to the community, regardless of age. Gardening is fun with kids. “

John Pierce, 2009 Master Gardener

Master Food Preservers

The Master Food Preservers (MFP) program brings research-based information on safe food preservation and food safety to all Oregonians. The program focuses on the benefits of food preservation: use of abundant local agricultural products; access to a healthy diet year-round through the use of fresh and preserved foods; economy and taste. Volunteers must pass a certification exam to ensure they are up to date on the latest methods and issues relating to food safety and preservation. Volunteers teach classes, give demonstrations and partner with other organizations with similar goals.

Success Story!

“In 2009 I was accepted into the Master Food Preserver Program where I learned how to safely can and preserve the bounty from my garden. I discovered I really enjoyed canning salsas and anything with hot peppers. Thanks to the Master Food Preserver training, I was confident about canning but I didn’t know anything about making and selling my own products. To learn, I acquired my license to process low-acid and acidified foods. Now I have my own certified kitchen and make and sell locally grown, handcrafted, small batch salsas and sauces and a dried pepper product called Hell Dust™. Thank you Master Food Preserver Program for my wonderful training! It led me to create my own business, making and selling what I love: spicy, flavorful food."

Polly Wilson, 2009 MFP
By making a donation each year you become a supporting member of Lane County programs. Your donation is tax deductible and entitles you to a 10% discount on all Lane County programs. A free quarterly e-news keeps you updated on all Farms and Gardens happenings in Lane County. Join and become an active member in our growing community! Help keep the Farms and Gardens programs in Lane County!

Membership donation levels:
Individual $25 other
Family/same household $50 other
Business $500 other
Check Cash Money order

Make payable to: Lane County Master Gardener Association or LCMGA

Use funds for the following program:
General Farms & Gardens Program
Master Gardeners
Master Food Preservers

Name
Address
City State Zip code

Phone Email
(Your email will not be shared for any purpose other than that pertaining to the Farms and Gardens program.)

No, I do not want to receive E-news of Farms and Gardens happenings

Agriculture and local foods
Whether growing hazelnuts, blueberries, tree fruits, grass seed, or nursery stock, Lane county growers have been turning to the Extension Service for quality advice and support for over 100 years. In 2010 Lane County’s agricultural sector generated over $129,100,000 to the local and state economy.

The agriculture and local foods program promotes and sustains family farms by providing the tools and knowledge to manage land and financial resources, crop production, training in pest management, effective marketing and issues of liability. Helping to keep Lane county agriculture at the forefront of the sustainable foods movement and as a vital part of the local economy is the heart of the mission of the OSU Extension Service in Lane County Farms and Gardens Program.

If you are a business or company that believes in the value of Extension programs, consider supporting the OSU Extension Lane County Farms and Gardens program with a dedicated proceeds fundraiser. For information on how to help, contact the fundraising committee at (make a dedicated email).

Growing into the Future
For generations the OSU Extension Service has been bringing quality research-based programs and services to the residents of Lane County, Oregon. Programs in food preservation and nutrition, life skills, family and community leadership, sustainable food production, and land resource management have been an essential part of the growth and economic vitality of Lane county since the early 1900’s.

Keeping valuable resources alive and thriving is a challenge in changing times. You can make a difference by becoming a part of the effort to keep the OSU Extension Service in Lane county and growing for present and future generations. Become a member today!

OSU Extension Service – Lane County
Farms & Gardens Program
Master Gardeners
Master Food Preservers
extension.oregonstate.edu/lane