Garden Beet

Newsletter of the Jackson County Master Gardener™ Association • February 2010

Welcome to the Class of 2010!

The winds blew, but still they came. Parking was at a premium, but still they came. They had to stand in long lines to get their name tags, to have their pictures taken, even to get a cup of coffee and their lunch, but still they came. They had to sit through the overwhelming explanations of how the Master Gardener program works, and still they came. Welcome to the class of 2010!

January 20, their first day of class, dawned cold and blustery. The 73 members of the new class arrived with that look of great expectation on their faces. Seven hours later, when they left, they were still smiling, but most had changed to the look that comes from receiving so much information that you feel like your head is going to explode. Welcome to the class of 2010!

They can look forward to many things. They will meet some of the nicest, most caring people on the face of the earth. They will leave class each week feeling like their brains can't hold another drop of information. They will work in the cold, the rain and/or snow, the heat and leave with a peace and contentment that only comes from getting your hands into the dirt. They will watch with pride and wonder as the seeds and plants that they nurture begin to sprout, grow, and bloom with amazing speed. They will be tired but happy as they watch their "babies" go to new homes at Spring Fair. And, the hope is, that as they receive their shiny new JCMGA badges in October, they'll want to stay and do it all over again. Welcome to the class of 2010!

Jane Moyer
Master Gardener 200

DID YOU KNOW THIS?

GRANGE CO-OP
FARM • HOME • GARDEN • PET
HELPING PEOPLE GROW SINCE 1934

Our friends at Grange Co-op are helping to support the Jackson County Master Gardeners in yet another way. You may know that you, as an individual, may become a Grange member, and have your purchases "credited" to you. At the end of the year, your purchases are totaled, and if the amount is sufficient, you will receive a dividend.

However, unless you own several animals or a ranch, you often won't reach the minimum spending level needed to receive a dividend, which varies from year to year. So, Grange Co-op is allowing the Master Gardeners Association to "pool" our members' purchases, so that, by many of us contributing, we can earn a dividend for our Association. Each time you purchase something from the Grange, just tell the salesperson to credit the purchase to JCMGA. And you will know that you are helping to support our organization!

Carol Oneal
Master Gardener 2002

Announcements

GOT PICTURES?

Did you go on a trip and have some great pictures to share with us at a Master Gardener gathering? Or have you been to a public or private garden and would like to share with us? If so, call Toni Johnson at 541-826-1781.

GOT "THRIFTY GARDENING" IDEAS?

Judy Scott from OSU Extension and Experiment Station communications is writing a story on '***thrifty gardening***'. If you have a great tip, that you would like to share with others, regarding how to save money while growing your own food, please send me a short note. My email address is: Gail.Langellotto@oregonstate.edu Consider the costs of starting a new garden, or maintaining your vegetable garden. If you have found a great way to repurpose or reuse materials, save seed, etc., we would love to know. Your tip could end up in a local or statewide newspaper article.
Take care, Gail

OSU Advisor's Report

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I sat down to work this morning, coffee cup in hand, ready to do real Horticultural Agent work, spending time reviewing the latest posts on a few of my favorite horticultural websites. One of the first items I noted was "Coffee Grounds – Will They Perk Up Plants?" This was posted by Linda Chalker-Scott, PhD, Washington State University. I knew her posts were always backed up with a good review of the scientific literature. And I always have coffee grounds handy. Could I have a good research-supported reason to continue my coffee habit and help my garden in the process?

I learned coffee is great in compost, so I can keep adding it to the pile. But I shouldn't make it over 30% of the pile – no problem there.

What I didn't know was that the decomposing coffee grounds suppress some common fungal rots and wilts. And that effect can be demonstrated with a mix containing as little as 0.5% coffee in the compost. WOW! Then again, maybe not – the research was in controlled situations and hasn't been demonstrated scientifically in the garden. But it sure won't hurt to give it a try.

But what about the pH? Coffee's really acid, right? The research doesn't support the common assumption that mulching with coffee grounds will acidify the soil or that coffee grounds in compost will give you high-acid compost. Levels found in studies have varied from mildly acid (pH 4.6-5.26) to somewhat alkaline (pH 8.4), and in between. Apparently, pH of coffee ground compost or coffee ground mulch increases early in the decomposition process and then slowly decreases over time. In small quantities added to a varied compost pile or used as mulch, it probably won't affect pH much one way or the other.

So in the end, I know a little more about coffee grounds in the garden, and have a little more research-based information to use in answering garden questions. And that's what we Master Gardeners are all about – we provide science-based, non-biased garden information and educate the public on how to put that information to use in their own gardens.

And don't forget to give us your own unbiased information about your hours.

Record your volunteer and recertification hours on-line at: http://*extension.oregonstate.edu/mg/vrs*.

Bob Reynolds
OSU Extension Home Horticulture Agent
Master Gardener 2005

BEET BOX

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President's Message

We are already into the 2010 Master Gardener training class. I find myself excited by the genuine excitement of our new class of prospective Master Gardeners. Many of you have shown up at the classes, not only to meet the members of the class, but to attend the sessions and become recertified. If you haven't been to any of the classes, and if you have a little extra time, I would encourage you to stop on by any Wednesday to meet the new members, and to say "Hello" to some of your old friends. I know that I would like to see you, and I also know that the class members would love to make your acquaintance.

Work has already started for the 2010 Spring Fair. Maryen Herrett and her committee have gotten us off to a great start. If you would like to help with the planning, or you have some ideas on how to make this event even better, please let her know. We currently are looking for a couple of committee members: one to recruit a take-down crew for the last day of the Fair, and one to help select speakers for the class sessions held during the Fair. The Fair will be the first weekend in May, on the first and second. This gives you one more chance to, again, get involved.

The new Board has met twice, and is actively working to make your Jackson County Master Gardener Association run more efficiently. You wouldn't believe how hard this group works to make our organization one of the best in the state. We meet at 10 a.m. on the first Friday of every month, usually in the auditorium, except in the summer months when we meet on Wednesdays in the research library. I encourage all of you to come to a meeting (or two) to see what goes on behind the scenes. We would be very happy to have you there.

Ron Bombick
Master Gardener 2006

Reduce, Reuse, Recycle

Recycling in the Vegetable Garden

Gardeners are concerned about the state of the environment. After all, gardeners are people who enjoy cultivating all things green, paying particular attention to the quality of the air, water and soil in their communities.

One of the ways in which vegetable gardeners can make an impact on the environment is by setting a good example for those around them by recycling and reusing items in the garden, saving objects intended for landfill by giving them a new purpose.

Bits and pieces such as plastic barrels, plastic water bottles and old pieces of furniture can all be reassigned a purpose in the vegetable garden, while creating an opportunity to discuss the importance of keeping non-biodegradable items from local landfill sites.

Plastic Barrels in the Vegetable Garden
Food grade barrels can be cleaned and adapted for use as rain barrels or rolling composters. Chad Pescod is the owner of ***Envirosponsible*** a business that sells reclaimed building and industrial materials. Mr. Pescod recently told the Oshawa/Whitby This Week, "Thinking about the amount of waste going to the landfill, the amount of quality materials being thrown away, was keeping me up at night." Gardeners who take advantage of the service he offers help to prevent this from taking place.

Using Old Furniture in the Vegetable Garden
An old wooden chair can gain a second life as a plant stand, sitting prettily on a deck or veranda, displaying a pot of basil or other herbs. A ladder with a broken rung or shaky leg can be reinforced and placed in the garden to serve as a support for climbing vines such as cucumbers or pole beans. Even an old metal bed spring could become a talking point in the vegetable garden, if climbing plants are encouraged to scramble up it.

Recycle Plastic Water Bottles in the Vegetable Garden
Plastic water bottles can create an extraordinary amount of waste, especially when they are not recycled properly. When the bottom is cut from a water bottle, it creates a protective cloche for young, tender vegetable seedlings, acting very much like a miniature greenhouse. Remove the lid to ensure evaporation can take place. A cloche will not only keep young plants warm in early spring, it will also protect it from hungry animals like rabbits and squirrels.

Old Lumber
Rather than throwing scraps of lumber away, use them to build a compost bin, raised bed, garden bench or potting table. Pallets and crates are excellent sources of scrap lumber, often already cut into appropriately sized pieces.

Odds and Ends

Coffee can planters can be made when these large aluminum cans are saved over the winter and painted to create colorful and interesting flower pots.

Broom-sticks make excellent stakes for tomatoes and peppers when the old broom head is sawed off.

Bits of brick and other odds and ends can be artfully displayed along the edge of a vegetable garden bed, each piece adding to the interest and distinctiveness of the space

Old sinks and toilets left over from a renovation, once cleaned properly, make unique planters in the garden, and will no doubt generate a neighborhood buzz!

One person's trash can indeed become a gardener's treasure!

Amy Urquhart
suite101.com

Garden Letter

We are well into the New Year as you read this letter, and the new class of 2010 has started. We welcome all of you to the ranks.

Jackson County Master Gardeners number over 400 members. People become Master Gardeners by taking an Oregon State University class for 13 weeks, one day a week, starting in January. The study course is written by the University and covers the many and diverse topics that gardeners might use. While it is written for all of Oregon, individual instructors lend a slant toward the local conditions. Jackson County could easily be termed as having the climate of the upper end of the Sacramento Valley, so the northern parts of Oregon are much different.

The classes were originally started to educate volunteers who could help the local agents answer their many calls on urban horticulture. The Master Gardeners have grown from their original Plant Clinic service to responding to community needs in many ways. We not only have the Plant Clinic at Extension but we provide the same assistance at Farmers' Markets and other public venues. As new Master Gardeners, you will be asked to work in the Plant Clinic as part of the training you receive in this class. Veteran Master Gardeners help, too.

You will be asked to help with the Garden Apprentice program in the gardens surrounding the Extension building. Those gardens provide hands-on help and experience in maintaining the gardens as examples for the public to view, and experimentation. There are 24 gardens for whatever interest you may have, from the Kitchen Garden, to Herb Gardens, Perennials of various kinds, Roses, Natives, and Fruit trees. Those of us who have found a nitch in caring for the gardens look forward to working with you, and to your help. It is an opportunity to serve and learn by association with other gardeners. Most of the gardeners make a real effort to help educate the students. And certainly we learn from the students too, as many who take this program are experienced gardeners in their own right. Yes, there is weeding to be done. Isn't there always?

Since we encourage membership after the initial year, many veteran members continue their volunteer status year after year. It takes the generosity and hard work of these people to provide continuous public service. We enjoy the benefits volunteering brings, such as service, a sense of community, useful work, friendships and a sense of pride. So we hope the new class members will join us and continue on next year. And we appreciate all the veteran members for what they do.

There are many public views of the Master Gardener program. The largest is the Spring Fair. This is a project of the new class, supported by veteran Master Gardeners and is held on the first weekend in May. It has grown from a small gathering to a huge undertaking each year, which is important to us since it is our largest money maker that supports the many projects we do throughout the year. It is the largest community supported action taken, as this venue allows over 100 local venders, which are small businesses in the horticultural arena, to sell their wares. Vendors tell us from past experience, that well over half of their annual sales come from the Fair. Exposure to over 8000 people in two days who are interested in gardening, and a vast selection of spring plants is an amazing community service.

We also promote other activities such as the public gardens surrounding the Extension building, owned by the County but cared for by Master Gardener volunteers. There are classes and seminars for gardeners, Speakers Bureau sends volunteers out to other organizations to educate, summer garden classes for children are full, and very successful. Grants are given to schools to support their horticulture endeavors.

There are many facets to the Master Gardener program. We can't do it without all the support we get from the Master Gardeners, both veterans and new class members. Thank you and welcome once again. Oh, and by the way, come out and see our gardens. Something is happening there every day, growing and blooming. You are welcome.

Cora Lee
Master Gardener 1994

Gardening Gourmet

Romancing the Rapini

The scene outside appears rather bleak for spring coaxing winter from its woolen coated clasping anytime soon. Fear not however, for beyond the culmination of February cupids, you'll soon be cultivating to your heart's content.

Rise up! It's time to shed that seed catalog delirium for that of romancing the Rapini. Broccoli Raab, Rapini, rapa, rapine, albeit several names, they are all one in the same for this Mediterranean herb descendent. Not ever heard of this incredible epicurean plant? Then you'll be in for a real treat.

Although carrying broccoli in its name, rapini is actually a turnip relation. Perhaps those tasty mustard-like tops or small clusters of florets are why these little gems are so sought after in Italian and Asian kitchens. For whatever reason, no spring garden should be without a patch of these pungent-peppery plants.

Although quite vigorous and easy to cultivate, like broccoli, rapini needs to be sown as early as possible since it lacks the tolerance to any extreme heat conditions. Start rapini as early as possible this month to have transplants ready for March.

Sow seeds individually about ¼" deep in divided flats filled with sterile seed mix. Water flats well with dilute fish emulsion and kelp solution. Cover with plastic dome lids then place on heat mats or spot where soil will be maintained at about 70-75 degrees.

Rapini plantlets should be reaching for their first sun rays in about 5-14 days. As soon as they're up, place beneath a strong 18 hour per day light source. Remember to keep them evenly moist with fish and kelp since these little guys are rapid growers.

After the first true leaves appear, start setting rapini outside during the day or keep in a cold frame to harden off before transplanting. After about a week, seedlings may be set out in soil that has been well amended with generous amounts of well-rotted compost. Space plants about 10" apart in rows 12" between them.

Keep young plants covered with either a heavier frost blanket, such as Gro-Therm or Reemay. This will not only protect them from extreme elements but also discourage those early diners from digging in to these most tender and tasty offerings.

Keep rapini evenly moist to encourage uniform and faster forming heads. Too little moisture and high heat will leave you with bitter stressed seedlings.

In late spring when the flower buds have formed, but not bloomed, cut the central head off at a 45 degree angle. Make sure to leave the remaining stem as side shoot formation starts from the axillary buds. These secondary shoots may be regularly clipped as it will encourage more to come. Selecting several varieties with different maturation times, will also lengthen this harvest time.

Store harvested stalks at 40 degrees with about 95% humidity. They keep quite well when left unwashed then loosely packed in the transparent green vegetable bags. When harvested early enough, buds, stems and leaves of rapini are all edible.

Once you savor these emerald shoots, you are likely to find them a most delightful gourmet treat you will look forward to each spring.

Seed Sources:
Territorial: http://www.territialseeds.com
Pine Tree Seeds: www.superseeds.com
The Cooks Garden: www.cooksgarden.com

Sydney Jordan Brown
Master Gardener 2000

Recipe:

Rapini Saute With Fusilli

- 1 lb of broccoli rapini, cleaned, ends trimmed, and cut into thirds
- 1 lb of dry fusilli pasta, cooked al dente
- 2 TBS olive oil
- 1 small onion, finely chopped
- 4 cloves garlic, smashed
- ¼ cup fresh basil, chopped
- ½ cup dry white wine
- 1 cup chicken broth, warmed
- Salt and pepper to taste
- Shaved parmesan cheese
- High quality extra virgin olive oil

Directions
Warm 2 TBS of olive oil in a sauté pan then add the garlic, basil and onion
Cook until the onion is tender but not browned.
Add the broccoli rapini then sauté until tender. Set aside.
Pour wine and warm broth into sauté pan. Simmer until reduced by half.
Return broccoli rapini to pan and toss with cooked pasta, extra virgin olive oil and shaved cheese.
Serve immediately
Great as a side dish with grilled chicken or fish
Serves about 4.

HERBAN RENEWAL

Chervil (*Anthriscus cerefolium*)

Most gardeners are impatient in the early spring for signs of life in the garden. One of the first plants to make an appearance in the herb garden is chervil.

This herb is a hardy aromatic annual (sometimes a biennial) indigenous to Europe, western Asia and Russia which has naturalized in North America. It prefers a pH ranging from 6.5 to somewhat alkaline in a moist soil rich in humus. Chervil prefers part shade and definitely dislikes hot dry conditions. It reaches a height of 10 to 20 inches. Although there are two kinds, curly and plain, both are attractive with delicate ferny light green deeply cut leaves. Small white flowers appear, May through July, which are typical of the Apiaceae (formerly Umbelliferae) family of which this herb is a member. In moonlight the flowers have been described as looking like fairy dust. On a practical note, chervil is a relative of cow parsley and its root is said to be poisonous. Because chervil transplants poorly, it is best to sow seed in its permanent location every couple of weeks from March to July to ensure a good supply because it bolts quickly in heat. In late summer the leaves often have a pale magenta tint. The seed, which requires light, will germinate in about 10 days. Seeds kept over winter lose their viability so are best planted in the fall for spring growth. Chervil does self sow and a few plants are likely to winter over. It has been suggested that chervil be planted under a deciduous plant in the fall where it will then get winter sun and shade in summer. Chervil leaves and stems are generally ready for harvest six to eight weeks after the seed is sown and before the plant flowers. The flavor is stronger with adequate shade. Some persons think that radishes have a hotter flavor if chervil is planted near them while others think chervil will deter ants and aphids near lettuce. It can be grown as a container or windowsill plant.

This herb, also known as French parsley, is especially popular in France and tastes like a blend of parsley and anise. In a pinch, French tarragon or Italian parsley can be substituted. It is one of the ingredients of fines herbes, bearnaise sauce and ravigote sauce. Chervil should be added at the last moment of cooking to avoid bitterness. Because its flavor is easily lost, a heavy hand is often required with seasoning. Chervil complements green salads, vinegar, eggs, veal, fish and oysters, peas, carrots and some French soups where it is blanched and called pluches de cerfeuille. Sprigs make an attractive garnish. Much flavor is lost when chervil is dried so a better method of preservation is in flavored vinegars or in butter which can be frozen.

The flavor and fragrance of chervil was thought to resemble the myrrh taken to Baby Jesus and thus it became a symbol of new life. From this developed the tradition of serving chervil soup on Holy (Maundy) Thursday for its restorative qualities, spring tonic effects and blood cleansing properties. John Gerard wrote in 1597 that chervil "eaten in salad when they are green, with oil and vinegar, by the agreeableness of their taste, are better than other salads through the sweetness of their aroma, and nothing is healthier for weak stomachs." The 17th century herbalist Culpeper agreed and said that chervil "does much please and warm old and cold stomachs---."

An infusion of chervil leaves and flowers has been used for nearly every medical complaint including use as a diuretic, expectorant, stimulant, digestive and as a remedy for gout, kidney stones, high blood pressure, dropsy, pleurisy, eczema, hiccups and as a congealed blood dissolver. It has been used in poultices and boiled in wine for urinary disorders. No clinical studies support any of the claims.

The genus name is the greek name for plant. Early Romans called chervil cerefolium which means waxy or shiny leaf while the Greeks called it khairephyllon or "leaf of joy." Greek nobles carried sprigs of the herb to wave blessings to their friends. For many centuries Arabs made a chervil and cherry flavored liqueur that was copied by 14th century Europeans. Chervil seeds were found in Tutankhamen's tomb.

A famous French beauty, Ninon de L'Enclos (1616-1709) washed her face twice a day with a formula of milk, chervil and brandy to avoid wrinkles and made the observation, "If God had to give women wrinkles, He might at least put them on the soles of her feet." Good thinking!

Ellen Scannell
Master Gardener 1986

Check This Out

21st Annual Home Garden Seminar

Join the Josephine County Master Gardeners

Saturday, February 20, 2010

Practical gardening information for the beginner or experienced gardener.

Rogue Community College, Grants Pass
3345 Redwood Highway
$20.00 Per Student

Early Registration begins January 11th and closes Feb 12th, and is also available on seminar day. Seminar day registration opens at 8:00 AM with classes beginning at 8:30 AM and finishing at 4:15 PM.

Choose from twenty-six, ninety-minute classes.

Registration is via RCC, Registration forms and details are available online at:

http://www.jomastergardeners.com/
or
http://wwwextension.oregonstate.edu/josephine/horticulture/master-gardeners/

Registration forms are also available at:

Josephine County OSU Extension Office
215 Ringuette Street
Grants Pass, 97527.

For forms by mail contact the Josephine County Master Gardener Plant Clinic at the OSU Extension Office at: 541-476-6613.

See Flyer on back page

Master Gardener Profile

Toni Van Handel

Toni Van Handle

Although Toni's family didn't have a garden at their Sheboygan, Wisconsin home, she was fascinated by the garden cultivated by a lady down the block. Toni passed the garden every day on her way to school and again on the way home. She recalls that it smelled very good, and had many interesting leaves, so she surmises it was a garden with lots of herbs.

Soon Toni decided she'd have a strawberry garden. She obtained "vintage manure" from a nearby farm, and her strawberries thrived. She was disappointed, however, when her mother refused to eat the strawberries that had grown in "that stuff".

After high school, Toni attended art school for three years, before enrolling at the University of Wisconsin in the field that was her true love – medicine. Her pharmacist father was opposed to the idea because he wanted to protect his daughter from working on cadavers and other aspects of medical school. But go she did, following those 4 years with her internship and residency in Indiana and Michigan.

Child psychiatry was Toni's chosen specialty. Following her residency, she became a member of the staff at the same well-known institution she attended, and worked there for many years.

Then life changed, as it always does. Toni took early retirement in 1987, and moved onto 20 acres in northern Michigan. There, she had a very big garden, and loved the quiet country life, including lots of snow!

Then she visited her niece in Central Point one year that had a particularly lovely February. Daffodils were blooming, the weather was warm, and as Toni thought of her snow-covered property in Michigan, she fell in love with Oregon. She moved in 1998, buying a house that needed to be remodeled. She enrolled in the Master Gardener class of 1999, to learn about this strange new clay soil, and the weather.

The next year, Toni recruited teachers for Spring Fair classes, and as she listened to one of them, Claire Wight, work with children, an idea began to form in Toni's mind. Before long, she and Claire agreed to work together to create a Children's Garden program. The first class had 24 children in it, ages 5 – 8, and there were 6 volunteer leaders. The first class was held in the area where the lavender garden is now, followed by a move to a renovated raspberry bed, and now resides behind the Extension building.

Popularity of the class has grown, until there are now 78 children grouped in various levels, and many volunteer adult leaders. Toni feels that enrollment is about at capacity at this point.

Toni beams when she relates that two of her "original" students will be enrolled in the Master Gardener class of 2010. Her hope for the enrollees of the Children's Garden classes is that they will develop a lifelong interest in and appreciation for gardening. She also hopes that some might even consider a career in horticulture.

Carol Oneal
Master Gardener 2002

Food Educator's Schedule of Classes

February 2010

- Bread-making
  Tuesday 2/16/10
  6:30 p.m.

March 2010

- Cheese making
  Tuesday 3/9/10
  1 p.m. to 4 p.m.
- Cooking For One
  Saturday 3/20/10
  1 to 4 p.m.

April 2010

- Pressure Canning intro
  Saturday 4/10/10
  10 a.m. to 2 p.m.
- Culinary Herbs
  Thursday 4/22/10
  7 to 9 p.m.

All Classes are held in the Extension Center Auditorium

Contact :
Jacqueline Greer
magichef56@yahoo.com

Classes in February

My, oh, my! Going from January to February is enough to make your head spin---it's like going from 0 to 60 in 3 seconds! In January, especially during the first couple of weeks, there is almost nothing happening with Master Gardeners. By the end of January, we all start shaking the cobwebs off, and by the time February hits, everything is jumping. Just look at all the classes that are available this month at the Jackson County OSU Extension Service Auditorium---and free for Master Gardeners who are stuck to their badges.

Wednesday, February 3, Bob Reynolds will be teaching **What's Sustainable Gardening? (9:00-10:30)** and **Weed Management (10:30-12:00). Marcus Buchanan** will provide **Introduction to Soils (1:00-4:00)**

Wednesday, February 10, Steve Renquist (Douglas County Extension Agent) will give us information on **Home Orchards (9:00-12:00),** Master Gardener **Don Shafer** will conduct **Extending the Season/Greenhouses (1:00-2:30)**, and Master Gardener **Marlene Javage** will share her knowledge of **Houseplants (2:30-4:00)**

Saturday, February 13 (9:00-12:00), the annual **Grape Pruning** class will be lead by **Chris Hubert** from Quail Run Vineyards. Dress for the weather.

On **Wednesday, February 17** Frances Oyung will be instructing **Watershed Friendly Gardening (9-10:30).** Bob Reynolds will conduct his class on **Pesticide Use and Safety (10:30-12:00).** That afternoon, **Home Composting (1:00-2:30)** will be taught by **Denny Morelli** with **Rhianna Simes** finishing up the afternoon with **Vermiculture (2:30-4:00).**

The second of the annual pruning classes, **Fruit Tree Pruning,** will be conducted on **Saturday, February 20 (9:00-12:00)** by **Terry Helfrich,** a professional orchardist. Dress for the weather.

Finally, on **Wednesday, February 24,** Master Gardener **Marjorie Neal** will be instructing on **Vegetable Gardens-Raised Beds (9:00-12:00), Bob Reynolds** from will explain **Vertebrate Pest Management (1:00-2:30)**, and Master Gardener **Marsha Waite** will present **Websites for Gardeners (2:30-4:00).**

As if that's not enough, the Josephine County Master Gardener classes, held at 215 Ringette which is off the Redwood Hwy. just a few blocks before the fairground, are also available to Jackson County Master Gardeners wearing their badges. Held on **Thursdays**, they provide an alternative opportunity for some of the classes taught in Jackson County with some additional topics thrown in for good measure.

February 4 9:00-12:00

Managing Garden Soils
Tracy Martz

1:00-2:30

Vermicomposting
Rhianna Simes

2:30-4:00

Houseplants: Care & Feeding
Cliff Bennett

February 11 9:00-12:00

Insect Identification
Marsha Waite

12:00-4:00

Pesticide Use & Safety
Steve Renquist

February 18 9:00-12:00

Gardens & Watershed Protection
Frank Burris

1:00-4:00

Vegetable Gardening
Marjorie Neal

February 25 9:00-12:00

Greenhouses/Growing Under Lights
Dave James

1:00-4:00

Integrated Pest Management
Marsha Waite

Jane Moyer
Master Gardener 2005

Recipe

Spinach Pie

Ingredients:

1- single crust pie shell

1- package thawed, squeezed frozen spinach (or sauteed chopped fresh spinach)

1-large onion, chopped

1-tsp. minced garlic

1-16 oz container cottage cheese (fat free OK)

5-eggs

1-tsp. Salt

Dash cayenne

½ cup parmesan cheese

Method:

Pre-heat oven to 400 degrees.
Sautee onion and garlic in about 1 tablespoon of oil until very lightly browned.
If using fresh spinach remove onion and garlic from pan and sautee spinach until liquid has completely evaporated.
Meanwhile mix remaining ingredients together in a large bowl.
Add onion, garlic and spinach, mix well.
Immediately pour into cold (or frozen) pie shell.
Bake for 35 to 40 minutes, until knife inserted into center comes out clean (top will be slightly browned).

Recipe adapted by: Chris Greene

Master Gardener Profile

Michael Riding

"Who is that charming fellow with the interesting British (or Canadian) accent?", you may have asked yourself. If you're referring to the one in the class of 2009, the answer most likely is "Michael Riding!"

Michael was born in Leeds, England, and even as a boy had an interest in farming. But he didn't live on a farm, so he worked on one during the summer. When he went to college in Leeds, his first choice of a major was Agriculture. However, after a year, he realized that this was not really a wise selection for him, so changed his major, and went to medical school instead.

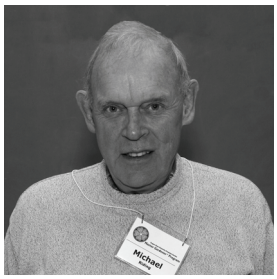
After his schooling, Michael went to Halifax, Nova Scotia for his residency as a neuroradiologist. As often happens, he liked it there, and just stayed on and built his practice.

Although he had a small garden, his love of farming came to the fore, and he acquired a small farm, complete with sheep. Why sheep? Because, as Michael explains, they are one of the few animals that do not require daily care. And that is important to someone who is on call, as physicians are. But coyotes were a problem, so he learned about and got a "guard llama" to watch his sheep. Other agricultural activities that he was able to manage to work into his schedule included beekeeping and raising flower bulbs.

But life wasn't completely about farming. Michael was involved in the Paralympic Games, becoming the International Medical Officer. Duties of that position included doping control and seeing to the health of participants. In 2002, while in Salt Lake City for the Games, he met his future wife, who accompanied him back to Nova Scotia.

She missed being so far from her family, however, and in 2003, after attending a medical conference in Vancouver, BC, they took some time to look over Northern California and Southern Oregon as possible new places to live. Although they bought a 20-acre farm in the Applegate, they would-n't actually move there until 2007.

With the change in climate, Michael says he was "amazed at how little I knew", and enrolled in the Master Gardener class. His interest in propagating perennials shows,



Michael Riding

as he has been working in Peggy's Garden, and as a mentor in Gramma's. He is hoping to start and raise lots of heaths and heathers on the property in Applegate.

Carol Oneal
Master Gardener 2002

February Plant Clinic

Getting Ready for the New Year

Dormant Sprays on fruit and nut trees are necessary to deter over wintering insects, fungus and disease on trees in the home orchard. The Plant Clinic and Growers Markets frequently see plant damage from scale, apple coddling moth, glassy winged sharp shooter, aphid, powdery mildew, peach leaf curl and scab. All, and many more, can be dealt with before the damage occurs. Spray in between the fog and rain on days when the weather is dry enough for the coating to evaporate and form a protective film. Dormant spraying is the best and least toxic solution available to the gardener. An excellent downloadable resource, "Managing Diseases and Insects in the Home Orchard" is available online at: extension.oregonstate.edu/catalog/pdf/ec/ec631.pdf

For those who do not have access to a computer, make a trip to the extension Center to request publication ec631. The pamphlet has explicit instructions for apples, apricots, cherries, pears, peaches and nectarines, plums and prunes, and in addition, walnuts and hazelnuts. At the beginning of the is Table 1, a chart describing each available product on the market, its common name and brand name, and the application. One product showing a lot of promise for insect suppression is kaolin clay, sold under the brand name of Surround. A product used in making toothpaste and Kaopectate, kaolin clay is sprayed on as a liquid leaving a powdery film on the surfaces of leaves, stems and fruit. Particles of clay attach to the body of insects repelling them. If clay does not attach to the insects, is works by making the coated plant unsuitable for feeding and egg laying. The coating is highly reflective and makes the plant unrecognizable as a host. In addition, plants experience reduced heat stress and sunburn.

Surround Kaolin Clay

Pruning of fruit and nut trees can begin. Pruning improves the overall strength, production and manageability of a fruit or nut tree. Improper pruning weakens a tree leaving it susceptible to disease and insects. Young fruit trees require minimal but appropriate pruning to be healthy and become productive. Older trees can be rejuvenated with careful pruning. With the leaves gone it is possible to really see a trees' branch structure.

Check for upcoming classes on pruning led by knowledgeable professionals to be held at the Extension Center. Check the website or call 541-776-7371 for more information.

Several online sites can help. The National Arbor Day Foundation in conjunction with USDA has an interactive pruning guide for ornamental and street trees. It can be reached at : www.arborday.org/trees/prune

A downloadable fruit tree pruning resource, "Training and Pruning Your Home Orchard", is available at : extension.oregonstate.edu/catalog/pdf/400.pdf

The Extension Center also has copies for purchase. Ask for PNW400. For old and uncared for apple trees in need of revitalization try publication ec1005, available at home by going to: extension.oregonstate.edu/catalog/html/ec/ec1005

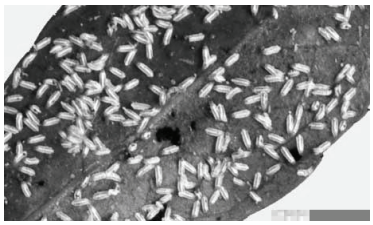
Again, the publication (ec1005) is available for purchase at the Extension Center.

Inside Activities for February include planning your gardens for the coming year. Read and reread seed catalogs. Did you save seeds from last year or will you be purchasing seeds or starts this year? If so, where will you make the purchase? Consider trying new varieties (if anyone knows of Piracicaba broccoli starts, let me know) or planting heirloom varieties. Make starting pots from old newspapers that can go directly in the ground. Does the vegetable bed need rotation? If so, think about where you will put your crops. For rotation to be effective, think about sun location as it crosses the sky. New locations mean checking sunlight availability for all plants. Have you thought about growing plants vertically for a living wall? Consider the soil–does it need to be tested or will the green cover crop will need to be dug under? Perhaps replenishment with a healthy dose of compost is the answer. Planting season will soon be here–be ready!

Wendy Purslow
Master Gardener 2006

Peach Leaf Curl Damage

Scale



Insect Infestation

Splinters from the Board

Jackson County Master Gardener Association
Board of Directors Meeting—January 8, 2010

Officers' Reports.

President (Ron Bombick).
Ron welcomed new Board members Judie Richardson-Loveless, Joan Long and (in absentia) Wendy Purslow. Jan Purkeypile will need assistance at the Earth Day celebration at Ashland's ScienceWorks on April 24. The Board agreed to become a sponsor for the Ashland and Medford Growers and Crafters Markets at a cost of $500.00.

OMGA Representative (Bill Hunt).
The theme of Mini-College, held during the last weekend in July 2010, will be "Beyond Backyard Basics: The Science of Sustainability." Dave Rugg, Mini-College coordinator, is currently looking for instructors and subjects covering more areas of the state, as well as topics for Leadership Day. Please contact Dave with your suggestions. On March 6, 2010 the OMGA Board will be meeting in Medford at the Oregon Education Association office on Hwy 99 south. There will be a catered lunch.

OSU Extension Agent (Bob Reynolds).
The 2010 Class will begin on January 20. there are 71 students currently enrolled (plus 3 on-line students). Bob also presented the Superintendent's Award to Rollin Mack, past president.

Committee Reports.

Archivist (Joan Long).
Jackie Reavis and Clarence Wood are having health difficulties. Joan has sent cards.

Plant Clinic (Wendy Purslow).
Marsha Waite reported for Wendy. There were 3,046 contacts in 2009. Insect identification and controls was the foremost concern of Jackson County gardeners with growing vegetables running second.

Spring Fair (Maryen Herrett).
Maryen needs two chairs, tear-down and raffle, for the Spring Fair on May 1-2, 2010. If you'd like to volunteer, please contact her.

Winter Dreams (TBD).
Janet Rantz reported that the net income from 2009 Winter Dreams was $5,228. That was an increase of 3% over 2008.

Membership (Judy Williams).
We have 318 members, with 290 paid members.

Past President (Rollin Mack).
Rollin expressed thanks to Ron for taking over so ably last May and thanks to all for your support.

Apprentice Coordinator (Judy Wallace).
Judy's looking for an apprentice coordinator's apprentice.

Grounds Master Planner (Richard Brewer).
A small disaster occurred last month when the water heater nearly burst. Now the doors must be kept closed in the greenhouse and an SOP has been developed for such problems. Thanks to Haydn Lee, Richard Kuegler and Richard Brewer.

School Grants (Barbara Davidson).
Thank you's have been received from Habitat for Humanity for the trees for their Beacon St. house, from Martha Wilhelm for a delightful Awards Banquet, and from Jane Moyer for the plant upon the passing of her father.

Greenhouse (Jane Moyer).
The Greenhouse and Gramma's Garden held a workday last week. The prop house gleams, all tables have been cleaned and sanitized...even the gravel has been rearranged! A committee has been formed to oversee the Saturday and evening classes, relieving Jane of much of the work.

Jim Scannell commented that the *Garden Guide* may soon overtake the Spring Fair as our best money-maker. He's also looking for an apprentice treasurer that he can train to take over as Treasurer next year.

The meeting was adjourned at 11:25 a.m.

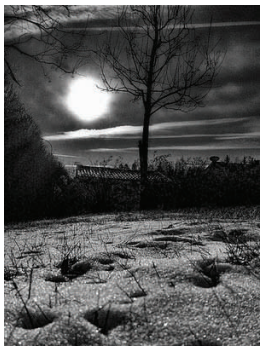
Nancy Hunt
Recording Secretary

Winter Thoughts

"Nature has undoubtedly mastered the art of winter gardening and even the most experienced gardener can learn from the unrestrained beauty around them."
- Vincent A. Simeone

"There is a privacy about winter which no other season gives you … Only in winter…can you have longer, quiet stretches when you can savor belonging to yourself."
- **Ruth Stout**, *How to Have a Green Thumb without an Aching Back*

"Probably more pests can be controlled in an armchair in front of a February fire with a garden notebook and a seed catalog that can ever be knocked out in hand-to-hand combat in the garden."
- **Neely Turner**



JACKSON COUNTY
MASTER GARDENER ASSOCIATION
Southern Oregon Research and Extension Center
569 Hanley Road, Central Point, OR 97502

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Happy Valentines Day
Sunday, February 14

Calendar of Upcoming Events

Friday, February 5
Board Meeting, 9:30–Noon

Friday, February 12
Lincoln's Birthday

Saturday, February 13
*Grape Pruning
9:00 am—12:00 pm
—Chris Hubert, Quail Run Vineyard

Monday, February 15
President's Day (Holiday)

Monday, February 22
Washington's Birthday

Saturday, February 20
*Fruit Tree Pruning
9:00 am—12:00 pm
-Terry Helfrich, Orchardist

Josephine County Master Gardeners™ with OSU Extension Service & Rogue Community College

21st annual

HOME GARDEN SEMINAR

Saturday February 20, 2010
8:30 am – 4:15 pm
Rogue Community College/Redwood Campus
3345 Redwood Highway, Grants Pass

Classes include:

Growing Quality Grapes	Greenhouses	Soils and Water for Beginners	"Rookie" Gardening
Garden Design	Hypertufa	Freezing and Drying Produce	Plant Propagation
Compost Tea	Bonsai	Water Bath Canning	Deer-resistant Plants
Home Weed Management	Tomatoes	Natural Pruning Shrubs/Trees	Soils and Soil Organisms
Annuals/Perennials	Roses	Tree Care	Raised Bed Construction
Drip Irrigation			Natural Pruning for Shrubs + Trees

Registration opens January 11th and closes February 12th
Pick up Class Schedules + Registration Packets online or at these locations:
Redwood Campus Comm. Ed. Bldg "L" 3345 Redwood Highway, Grants Pass;
OSU Extension Office, 215 Ringuette, Grants Pass (just east of the Fairgrounds)

For more information call RCC at (541) 956-7303 or (541) 956-7116 or online:
http://extension.oregonstate.edu/josephine/horticulture/master-gardeners
or http://www.jocomastergardeners.com

Advance registration is recommended as classes fill up fast!
Walk-in registration is welcome on the day of the seminar - depending on space.

Master Gardener™ Program

RCC
Rogue Community College
3345 Redwood Highway, Grants Pass

*Qualifies for recertification
Unless noted, all classes will be held in the Extension Center

JCMGA website: http://extension.oregonstate.edu/sorec/mg/