

Garden Beet

Newsletter of the Jackson County Master Gardener™ Association

July 2009

Plan Now
to attend the
**Master Gardener's
Annual Picnic
and Barbecue**
August 29



OSU Extension Service & Jackson County Master Gardener Association's

11th Annual Gardening Symposium



Saturday, November 7, 2009
A full day of garden classes
RCC/SOU Higher Education Center
101 South Bartlett Street
Medford, Oregon

Class descriptions & registration
materials will be mailed in September

Congratulations are in order!

Recognition is nothing new for **Jim and Dottie Becker**, owners and proprietors of **Goodwin Creek Gardens** in Williams since 1977. They are recognized both locally and nationally for the organic products produced at Goodwin Creek Gardens, especially their herbs, lavenders, scented geraniums and bee and butterfly plants. They have been recognized by Jackson County Master Gardeners Association for being great supporters of our organization and were chosen to be Associate Members in 2000. They have been recognized as authors (*An Everlasting Garden*, written by Jim and Dottie; *Scented Geraniums*, written by Jim with Faye Brauner) and have more books in the planning stages. Dottie has been recognized for her watercolors that grace the front of notecards sold by Goodwin Creek Gardens.

The Herb Society of America (HAS) has added another recognition to the Becker's list at their annual conference June 4–6 in Grand Rapids, Michigan, when they presented the Nancy Putnam Howard Award for Excellence in Horticulture to them. JCMGA member and 2007 recipient, Ellen Scannell, nominated them for their extensive knowledge and community service. Excerpts from Ellen's nominating letter explains why she entered them:

"I have known, respected, and relied on the Beckers since 1992 for valuable herb advice and counsel. They have actively supported the local Master Gardeners by presenting programs at many of our symposiums and donating plants on numerous occasions to the Southern Oregon Research and Extension Center gardens including the HSA registered Lavender Garden.

"They have also donated plants throughout the area to community parks and schools. Recently they gave herbs to a children's gardening program and helped the children with the planting. Last year they replenished the lavender plants at the National Herb Garden.

"Jim has been a member of the Garden Writers Association. His articles have appeared in *Horticulture*, *The Herb Companion*, *Fine Gardening*, *Kitchen Gardener* and Issue 66 of *The Herbarist: Herbs are for Butterflies, Too*.

"On a light note, the Beckers received national recognition this year. The staff of the Martha Stewart show requested 175 catalogues in preparation for a guest appearance by Helen Mirren, the British actress whose hobby is growing geraniums. The Beckers complied and with their usual generosity and helpfulness also sent a selection of scented geraniums. Martha gave the name and address of their nursery and within hours of the show, they were deluged with inquiries.

"Jim has given informative classes at our HSA annual meetings. Jim and Dotti have safely promoted herbs for use and for delight. I am honored to nominate this hard-working and dedicated team for an award from The Herb Society of America."

Congratulations to Jim and Dottie Becker for this well-deserved award!

Jane Moyer
Master Gardener 2005

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front cover

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Regular readers of this column (are there any?) are well aware of my hobby of reading recent science articles, and then inflicting my new knowledge on unsuspecting friends. Sometimes it's useful, but often just intriguing. This month I have information that falls mostly in the intriguing category, but also might give us impetus to change some behaviors.

A report in *Atmospheric Environment* suggests that growing levels of air pollutants, particularly ozone (the component most responsible for smog), have reduced flower fragrances up to 90 percent from pre-industrial levels. Apparently flowers produce volatile scent molecules that bind with ground-level ozone. That chemical process destroys the plants' sweet smell. As pollution levels rise, scent remains potent for shorter times and distances.

The study's model suggests that in the mid-19th century, scent molecules might have traveled 1,000 meters or more. Today, downwind of large metropolises, scents may make it only 200 to 300 meters.

These findings may help explain why flowers don't seem as sweet and the fragrances as strong as you remember from long ago. For those of us who grow for the smell as well as visual beauty, it's a sad finding. But those of you who focus on plants as food need to be concerned as well. Many insect pollinators find flowers by detecting the scent produced by the flowers. This might well make it more difficult for pollinators to find the flowers, thereby interrupting the symbiotic relationship between pollinators and plants.

Insects need to find enough flowers with the nectar they provide to survive. If they don't find enough flowers, their movements won't pollinate enough plants leading to lower plant populations, which could even further stress pollinator populations.

So if you like flowers, or the food they produce, do what you can to reduce ozone levels. Ozone is created in the presence of sunlight from nitrogen oxides in automobile exhaust. So reducing driving (particularly

on hot sunny days of summer) will both reduce ozone levels and your carbon footprint.

To learn more about the crucial roles of pollinators, go to www.fws.gov/Pollinators.

Bob Reynolds
OSU Agent
Master Gardener 2005

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All information provided by the *Garden Beet* is believed to be accurate. Readers must assume all responsibility for their own actions based on this information. Occasionally a product or company may be named in an article but this does not constitute an endorsement of said product by JCMGA.

President's Message

The crazy June weather has finally passed and I think that we can safely say that summer is here. If you are like me, you can spend more time indulging in your passion—gardening. At our house, we have the fruit trees to tend, the vegetable garden to weed, and the flowers to deadhead. Between the times that we work in the garden, we enjoy the flowers, fruit, and vegetables that we grow. It is truly a delight and a source of great satisfaction and pride.

It is the same sense of satisfaction that I get when I work in one of the demonstration gardens at the Extension Center. As many of you know, it is a beautiful place in the summer, mainly due to the head gardeners, their apprentices, and the many volunteers who work there weekly. If you haven't been out to the Extension Center recently, I would like to invite you to stop by and see what's happening. Although there is some activity virtually every day of the week, most of the head gardeners and their helpers are there every Wednesday morning. Come on out and ask them about their gardens. I'm sure that each one of them would be more than happy to tell you what they are doing. Do you have a question about your garden? They would be glad to help you out there, too.

This is a special invitation to the Master Gardeners who have drifted away from the program for whatever reason. When I was at the Spring Fair, I had a chance to meet many of you who had taken the class long before I did, and were working your shift to help make the fair the success that it was. So many of you have such good ideas, and still have the passion for gardening that you had when you were still learning about growing plants in the Rogue Valley. We would love to have you come back, to share with us your ideas, and bring your sense of good gardening to the current active members and our new class of gardeners. We are currently planning for this fall's Winter Dreams/Summer Gardens symposium, and the SOREC Open house. Get involved in these endeavors. We need your help and could use your knowledge.

Let me finish by inviting all of the members of the Jackson County Master Gardener's Association, both new and old, to our summer picnic and barbeque on August 29 at the Extension Center. Put it on your calendar, and plan to attend. I hope to see many of you there.

Ron Bombick, *President Elect*
Master Gardener 2006

(substituting for Rollin Mack, president)

Garden Tour

Five Gardens in One Day!

Friday, July 10 at 9:30 am!

First off, I would like to extend a great big thank you to Baldassare Mineo, Phyllis Gustafson, Kathy Allen, and Gwen Herndon for sharing their gardens with us on May 30th! Even braving 95+ degree temperatures, I think we all had a wonderful experience seeing these fabulous 'masterpiece' gardens!

Next up, we have another full day of gardening delights! We will plan to meet at 9:30 am in Ashland, at the parking lot of La Quinta Hotel, on Valley View Drive at the first Ashland exit off I-5 from Medford. The entrance to the Hotel is to the west of the 76 Service Station. Maps will be distributed and we will caravan from there at 9:30 am.

Our first stop will be the beautiful 3-acre garden of Lenny and Merrillynn **White's** 12 acres on McKenzie Canyon Road. The White's started this garden, one bed at a time, in 1992, and have done all of the work themselves including the building of their home. Merrillynn did the design work and Lenny did the backbone work in building the rock walls, configuring and laying irrigation, etc. To be in this special place is to feel peace, serenity and beauty all around. This magnificent garden is truly a labor of love.

We will then caravan to the lovely garden of Dennis & Lorraine **Rawls** in Talent. This special garden was created by Dennis and Lorraine with the help of their friends, Lenny and Merrillynn White in 1998 and features many different varieties of dahlias. These bulbs are dug up every year in early March and then all replanted and grown to perfection! Everything they know about gardening was "learned from scratch"!

Please bring a bag lunch to enjoy at the Rawls' garden before heading out to Medford.

After lunch, we will be off to the delightful garden of Mary and Dan **Heath** where you will enjoy strolling along the paths through various beds of all your favorite flowers and shrubs. This is a very peaceful garden featuring a pond and many established shade trees.

Next up, we will go and see what's cooking at Haydn and Cora **Lee's** garden. You wouldn't know this was a typical 'city lot' with lots of lawn before Cora and Haydn got a hold of it! Now it is a delight of color and texture throughout the different seasons. Wonder if Haydn has his backyard railroad installed yet???

We will finish the day at the lovely garden of Pam **Harmon**. Worked and re-worked over the past 31 years, this garden is now 'pretty much the way she likes it' with lots of flowers, fruit trees, a greenhouse and composting area. Starting with rock solid dead-pan, soil was brought in by the truck loads and amended with rich compost to create the garden that it is today, one that features year round interest and color!

Please email me at judie@judierichardson.com prior to Wednesday, July 8th, to reserve your spot for this exciting tour. Remember your lunch, sunscreen, water, comfortable shoes, hat and a camera!

Special Open House Tour: Saturday, July 18th, 9:00am–Noon.

2061 Taylor Road, Central Point between Haskell Rd. and Brad Way

Come, be inspired! Stop by any time between 9:00 a.m. and 12:00 p.m. on July 18th and learn how to grow all kinds of veggies in raised beds in a small space on a city lot! Fellow Master Gardener, Gwen Evens, will be on hand to answer questions about how she grows a large variety of everything from veggies to berries in a very small space!

Judie Richardson-Loveless
Master Gardener 2008

Garden Letter



When we have more time in our lives, and even sometimes when we don't, most of us are involved in some not-for-profit activity that benefits something or someone we support. The tasks or services take on many forms, and though I think of it as "hands on", it could extend to financial support as well.

The word "volunteer," according to the dictionary, means to give or offer to give a service of one's own free will. In botany, it also means growing from self-sown or accidentally dropped seed. The word "volunteer" fits the words Master Gardeners. In fact, the Master Gardener program is a volunteer-based program to support OSU and our community, and the works that are done, or services rendered, are all a product of volunteerism.

THANK YOU MASTER GARDENER VOLUNTEERS. Recognizing this attribute in all of the people who are active in the many facets of Master Gardeners is a good way of looking at each other. Often we forget that without the selfless help of others we can't do the jobs for which we volunteered. That brings up the word "teamwork." Examples of that are what makes the Master Gardener program function. One person can only do so much, whereas extra hands working together make light work.

In the gardens, we find the volunteers both mentoring and apprenticing. They are supported by a team of volunteers who help where needed. Members of the Grounds team support the individual gardens. We have only to ask for their help. The volunteers at the Mulching station even turn our trash into a beneficial product.

In the Plant Clinic, we find volunteers both mentoring and apprenticing. They are supported by additional volunteers who help where it is needed. It may be in special training, history, their experience, or just a friendly smile.

Same goes in the Greenhouse, Grandma's Garden, and Peggy's Propagation Garden. During class time and after, committees that worked behind the scenes supported the hands-on training from seed to product.

People from earlier classes give their time and support to guide the Spring Fair and Winter Dreams. Without the volunteers and class members to actually bring these activities to life, it wouldn't happen.

These money-makers support lots of Master Gardener-sponsored activities such as the Children's Garden and financial support for other community projects. Volunteers make these things happen.

Others volunteer their time to attend meetings to keep it all together. Board members volunteer their time to make the program function. Their support and programming make being a Master Gardener not only productive, but fun.

Our monthly newsletter is published by volunteers. People write, like me, while others proof-read, transcribe, design, fold, label, and post. All volunteers.

Amazing! Hours and hours of time and energy expended because we step forward of our own volition and ask what we can do to help. Then we do it. Some of us have an agenda and we select areas of personal interest in which to participate. Without that personal satisfaction, the acts of volunteerism would be limited. It's a trade that keeps us giving our time and energy. We help our fellow volunteers, we help our neighbors and community. We make our world a better place. **THANK YOU AGAIN.**

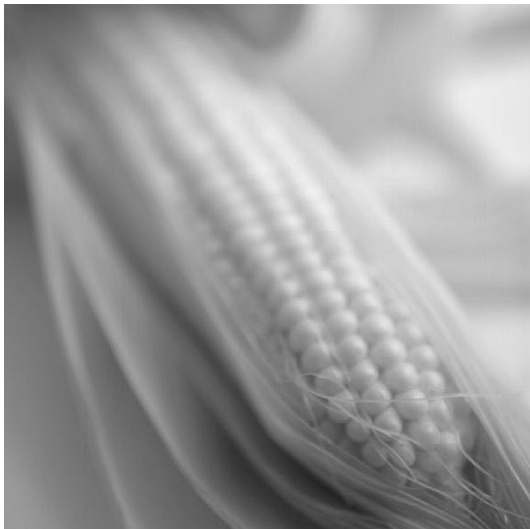
GIVE US A HAND!

Recently a number of Master Gardeners helped at the garden of one of our members who is not able at this time to garden. A trip out into Applegate country gave Audrey Merz a taste of what it means to be a team member and the Gardeners a true sense of the word volunteer. Other thoughts turn to those of us who are sick and simply need the caring thoughts of their teammates. Our heartfelt good wishes go to both Rollin Mack and his wife Margaret as they meet the challenges of Margaret's illness. Many Master Gardeners have stepped forward to do the many tasks Rollin and Margaret have been doing.

It is hot in the gardens now that summer has come. It is always interesting to see how the Kitchen garden is doing or what dahlias or roses are in bloom. The Lavender garden will be in peak bloom all of June, July, and into August. It is so special. Come see the gardens. You are always welcome.

Cora Lee
Master Gardener 1994

Summer Silks



As silver threads arch across a twilight sky, their celebratory fireworks remind me of a similar display, the shimmering silks of late summer's ripening sweet corn.

Although many might not want to bother with sweet corn, there's nothing like that of homegrown. Besides, it wouldn't be summer without some fresh picked ears with their succulent milky-sweet kernels roasted over an open grill.

So, if you've been wondering whether to sow some seed, this first part of July is still not too late to put in earlier maturing types that are disease resistant to this area. Since this is the latest you can sow corn for the season (if you expect to harvest ripe ears), there are a few other factors you'll need to consider.

There are four varieties of sweet corn. Standard contains a gene that lends to sweetness and creamy texture; sugary enhanced and supersweet, both have special genes that hold sweetness longer and crispier texture than standard; synergistic varieties, have three-fourth standard kernels and one-fourth supersweet.

You'll also need to decide if you want yellow or white kernels. Fortunately for those who can't determine which one, you'll be pleased to know there's bicolor corn that produces both yellow and white kernels. Got all that?

Now, if you're still totally undecided, hope is in the field! Since it's too late for staggered plantings with this last chance sowing, you'll need to stick to one type. Given corn is wind pollinated, crosses between standard, supersweet and sugary enhanced (also goes for popcorn and field corn), will give you, albeit sometimes comical results, but likelier disappointingly tough ears. And now to planting!

Although sandy loam is best, corn will grow in our more commonly found clay soils. Work good rotted compost in to the top 8" of soil until granular but not too finely cultivated. In rows 30" apart, apply well-balanced organic fertilizer (about 6 lbs per 100 sq ft), then backfill to 2". Sow seeds in rows or plant in hills with 3-5 seeds per hill. Cover with compost. Rows are best in blocks of at least four. Space saving? Corn does well in half barrels with 3-4 seed per barrel, sown the same as above.

Water the seed well with weak fish and kelp mixture. For good germination, soil should be kept moist but not soggy. Seeds should sprout in about 7-10 days. Thereafter, regularly irrigate allowing soil to dry to damp, but not soggy stage before watering again. Adequate moisture is most critical during silking, as well as kernel-forming stages.

When the seedlings are about 5" tall, thin to 12" apart. Cultivate shallowly to remove competitive weeds, but do not remove corn suckers that may enhance rather than lessen yields. Keeping plants healthy will help reduce disease. Pyrethrin or rotenone may be used for insects prior to silking.

Most corn plants produce about 2 ears per stalk, but sometimes a third is possible if fertility and growing conditions are excellent. Once the silks turn brown and tips of ears are blunt (not pointed) the ears are ready to harvest. Firmly grasp ears pulling them downward with a quick twist to snap them off the stalk.

Consume or process soon after picking to enjoy the full sweetness that the season wouldn't be complete without—those summer silks and honey-sweet ears of corn.

Sydney Jordan Brown
Master Gardener 2000

Recipe:

Zesty Grilled Sweet Corn

2-4 Servings (can be easily multiplied for larger gatherings)

4 fresh ears sweet corn
1 TB extra virgin olive oil

1 clove garlic smashed

2 tsp. lime juice

sea salt

fresh ground pepper

chipotle powder

Rinse corn under cool water then pull back the husks (do not detach) to reveal silks. Remove silks and set ears aside. Mix olive oil, garlic and lime juice. Rub oil mix over ears then sprinkle with salt, pepper and chipotle powder to taste. Pull husks back over ears and tie with wet string at the tip to keep closed. Place on a medium grill and roast about 15 minutes (turning to brown all sides) until tender. Serve immediately.

Seed Sources:

Territorial Seeds

www.territorialseeds.com

Johnny's

Selected Seeds

www.johnnyselectseeds.com

HERBAN RENEWAL

Chamomile (*Chamaemelum nobile* and *Matricaria recutita*)



Although many details of Beatrix Potter's Peter Rabbit may be a bit fuzzy now, we surely remember him going to bed after drinking a cup of chamomile tea.

Two different plants of the Asteraceae (formerly Compositae) family share the name of chamomile (or camomile) from the Greek *kamai melon* (earth apple) and, as you might guess, there is considerable confusion. English speaking people usually consider *C. nobile* to be the true chamomile while Germanic people believe *M. recutita* is the true chamomile. Both chamomiles have an apple scent, hence the name, a somewhat bitter flavored feathery foliage and a flower of white petals with a conical yellow center resembling a daisy. They bloom throughout the summer and produce tiny seeds. The herbs are native to Europe, Africa and Asia but are widely cultivated. In Boulder, CO, one of the chamomiles escaped from Celestial Seasonings and has naturalized.

Chamaemelum nobile, also called common, English or true chamomile, is a low-growing, creeping perennial, usually under 9 inches in height, and has a slightly stronger fragrance than its counterpart. It is also known as Roman chamomile because a German herbalist in the late 1500s noticed it thriving near Rome. It is very hardy and will grow to Zones 3 or 4 but should be mulched in extreme winters. It likes sun but will tolerate partial shade in a light dry soil with a neutral pH. It will grow almost anywhere although a double flowered type prefers a slightly richer and moister soil. Propagation is by seeding in the spring or division of side shoots. The fruit has 3 ribs. This herb is used as a flavoring in a variety of baked goods as well as manzanilla sherry. There are 3 species in the genus and at one time this herb was named *Anthemis nobilis*.

Matricaria recutita, (the derivation is from womb and circumcise; don't ask) known as German chamomile, wild, sweet false, Hungarian chamomile or mayweed but is often incorrectly called *M. chamomilla*. To add to the confusion, feverfew is sometimes called wild chamomile. *M. recutita* is a 2 to 3 foot annual that likes a slightly acidic soil. This plant should be direct seeded in the spring and self sowing does occur. The plants should be grouped together for support. The fruit has 5 ribs. The flowers lose their flavoring power quickly when dried so it is best to use them fresh or frozen.

These plants have many uses. The Germans say they are "capable of anything" and an ancient Anglo-Saxon manuscript, *Nine Sacred Herbs of the Lacnunga*, says chamomile, called by them the "Maythen" was given to the world by the god Woden. Chamomile has been used as an insect repellent, strewing herb, as a rinse for spoiled meat to mask the odor and for a variety of medical complaints. Dioscorides and Pliny recommended chamomile baths and poultices to relieve headaches and kidney, liver and bladder disorders. Early Egyptians dedicated *C. nobile* to the sun and worshiped it for its healing properties, especially to treat malaria chills, while early Romans used it as an antidote for serpent bites. In addition, chamomile has been used as an anodyne, antispasmodic, calmative, carminative and diaphoretic. One pharmacognosist says there is no known toxicity. However, allergies do occur and anyone with allergies to other members of the Asteraceae family (such as ragweed) should be cautious about contact and ingestion of the plant. (The tea is made from the flowers and contains pollen; if the tea is oversteeped it becomes bitter. A droopy cut flower arrangement is said to revive if placed in chamomile tea.) Many ointments, lotions and tonics have been made with chamomile oil which contains azulene, a deep blue substance. Pure chamomile oil is extremely expensive. A hair rinse of chamomile tea is said to highlight blonde tresses and even benefits brunettes if used along with natural henna. The herb has been smoked to relieve asthma and cure insomnia.

The perennial plant makes a good ground cover as reflected in the proverb: "like a chamomile bed, the more it is trodden the more it will spread." Buckingham Palace has a lawn of chamomile. One type, "Treneague," is non-flowering and tolerant of dry conditions, nice for those not wishing to get stung on bare feet. Chamomile has the reputation as a "plants physician" in that it is supposed to revive nearby ailing plants. Since we all are toiling in our gardens, Culpeper has some timely advice: "bathing with... chamomile taketh away weariness, easeth pains to what part of the body soever they be applied. It comforteth the sinews that are over-strained, mollieth all swellin... by a wonderful, speedy property."

Ellen Scannell
Master Gardener 1986

From the Window Seat

Projects for Small Gardens

Along comes a book, *Projects for Small Gardens* by Richard Bird and George Carter, which covers such a breadth of topics it is hard to categorize. The title says "projects," which sounds merely 'craft-ish.' The elements of hardscape and horticulture, however, are so intrinsically mixed that the theme emerges: the two together, indeed, do make a yard more usable, productive and pretty. This book, project by project, instructs on how to make those ultimate goals attainable in your own unique way.

Chapter titles are 'Containers to Make,' 'Decorated Containers,' 'Brickwork and Stone Projects,' 'Wood and Metal Garden Structures,' 'Decorative Planting Projects,' and 'Edible Planting Projects.' Topics range from simple, such as painted pots and a rustic trellis, to complex, such as a wall cascade and a scented knot garden. The chapter on edible plant projects alone should be of interest to many gardeners wanting to make an economic return on their gardening efforts.

The final chapters, 'Tools and Techniques,' which illustrates construction techniques for those of us needing more guidance (cutting mitered corners, mixing concrete, brick laying) and 'Care and Maintenance,' which covers basic horticulture (maintaining borders, pruning, schedule for herb growing and harvesting) complete the educational experience.

Fifty-five projects are presented in a unique three page, fold-open layout. Each is beautifully documented with photos, a materials list and step-by-step instructions described by text and drawings.

A warning is necessary: You will be very tempted to start a new project; however, that is the fun, is it not?

Mryl Bishop

Master Gardener 2000

Clarence Wood

Clarence must hold some kind of record for the number of times he's had an address change. Although he was born in Missouri in a small town he says was "eaten by Hannibal," by the time he was 14, he had lived in six different states.

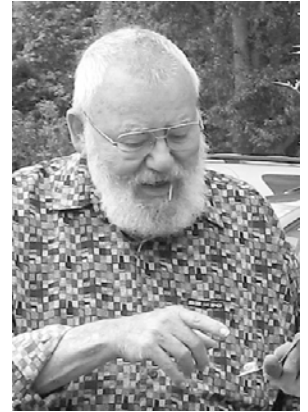
The son of a Methodist minister, Clarence and his two sisters had a "wonderful life," despite the many moves. If we count the time he spent on his grandparents' farm in Iowa, we can add another notch to his address belt. His grandmother was a gardener, and it was from her that Clarence became aware of the joys of gardening. Later, his aunt gave him her collection of Rodale's "Organic Gardening and Farming" magazines, which further inspired him.

After college, where he had a tri-major in history, literature, and philosophy, Clarence was drafted to serve during the Korean War. However, he spent his duty time in Italy, where he became so fluent in Italian that he served as an interpreter for his superior officers.

Following his tour of duty, Clarence returned to school and earned a Master's degree in psychology. After receiving his Master's, he spent six years in prison, but not behind the bars! Instead, he was a counselor to prisoners, then an administrator in the California prison system. Clarence also worked in Juvenile Corrections, which he terms as the most dangerous job he ever had. The last twenty years before retirement, he was a real estate appraiser, often for court purposes.

Clarence and his wife, Chloe, have two children; a daughter in Talent, and a son in California. His current hobbies include fishing, camping, almost any outdoor activity and, of course, gardening. He's Mr. Reliable in the Plant Clinic, a mentor in Grandma's Garden, and on the Speakers Bureau.

When asked how he happened to become a Master Gardener, Clarence said that he attended the fruit tree pruning workshop, thinking he might pick up a tip or two, although he'd been pruning his own fruit trees for many years.



Clarence Wood

He says he discovered at that workshop that he'd "been doing it all wrong" so became more interested in what else OSU Extension had to offer. He read the garden column in the Mail Tribune (written at that time by MG Joyce Schillen), visited the Plant Clinic a few times, and decided to sign up in 2005. We're sure glad he did!

Carol Oneal

Master Gardener 2002

(substituting for Margaret Mack)

Membership Changes

Contact Changes

Connie Burns
conburns@yahoo.com

Paula Hefter
(541) 450-3956

Monica Stieber
mstieber37@charter.net

If any of your contact information changes, please notify Judy Williams at notimeflat@apbb.net or 846-6722. Thank you.

If you have some information you would like to share that informs readers on the How To's of living a sustainable life, send them to the Garden Beet at gardenbeet@trinity2500.com. Deadline is the 10th of each month prior to publication. Articles will be published on even-numbered months—Feb., April, June, August, October, and December—and are subject to space availability.

Classes in July

A new award should be created for **Evening Class Supporter of the Year** with the first one going to Joanie and Paul Kintscher. On the evening of the May class, they hosted a large dinner party and, after dinner, brought all of their guests to hear Marjorie Neal speak. What a great way to entertain!

The July evening class will feature **Colby Troxel** from the Grange Co-op on **Tuesday, July 14 (7:00–9:00)** in the **OSU Extension Auditorium**. He will speak on **Drip Irrigation**. Colby used to work in this field so he knows of which he speaks. The purpose of the class is to assist gardeners in determining if a drip system is appropriate for their needs and how to choose the right system. The components of a drip system, how a drip system works, how to install a drip system, and how a drip system can save money and benefit the plants in the landscape at the same time will all be covered. Colby has also hinted that he may have a big surprise for those attending. Master Gardeners wearing their badges are admitted free. Others who attend will be charged \$5. Refreshments will be served.

Jane Moyer
Master Gardener 2005



OUR WRITERS SPEAK UP!

The *Garden Beet* writers want to know what **YOU** want to read about! If you have any topics you would like to know more about, or if you just want to tell the writers how much you enjoy their column, find their name and contact information in this year's membership directory and let them know!

FFEV Classes for July and August

Jackson County Family Food Education Volunteers will offer three classes during July and August.

All three classes will be held at the Southern Oregon Research and Extension Center, 569 Hanley Road, Central Point OR 97503.

Cost is \$10.00 per class. These will not be hands-on classes but participants will take home instructions and recipes.

For registration call the Southern Oregon Research and Extension Service, 541-776-7371.

Dehydration for camping and backpacking

Tuesday, July 7, 7 p.m. to 9 p.m.
Instructor: Jackie Greer

Dehydration is one of the most ancient arts of food preservation. Come learn methods to dry fruits, vegetables and jerky safely and with optimum quality. We will cover equipment, what to look for in a dehydrator, and safe techniques for jerky. We will also present some wonderful ideas and resources for dehydrating complete meals.

Pressure Canning

Saturday July 25, 10 a.m. to noon
(or longer)
Instructor: Vicki Belknap

It's not Grandma's pressure cooker any more and you needn't worry about pea soup all over the ceiling! Come learn safe, tested processing methods from an expert! Learn about equipment and how it is used, and have your pressure gauge tested.

Low and No Sugar Preserving

Tuesday August 18, 7 p.m. to 9 p.m.
Instructor: Jackie Greer

Many of us are cutting back on sugar due to diabetes or just wanting to stay healthy. Come learn when it's safe to cut back on sugar in preserving and when it is not. Learn about pectins and methods for safely cutting back.

...through the Grapevine

Rogue Current Assistance

Julie Wurth from the *Mail Tribune* is looking for gardeners interested in joining her on *The Rogue Current*. It is an on-line blogging, posting, question and answer forum with a gardening basis.

If you are interested you can sign up one of two ways: You can e-mail Julie directly at jwurth@mailtribune.com and she'll send you an invitation (easiest), or you can just go to www.roguecurrent.com and find the group (they're all listed in the left column of the home page). When you open up the group page, there's an option there for you to join—and it's open to anyone. The only hurdle is that you'll have to sign up to be a member of *Rogue Current*. That's also pretty quick and easy. Julie is willing to walk anyone through it who needs help.

Submitted by **Chris Greene**
Master Gardener 2008

Mini College Reminder

The deadline for registration for the 2009 MG Mini College at OSU/Corvallis is July 15. You may register on-line at <http://extension.oregonstage.edu/mg/mini-college> for the August 5–8 event. If you have questions contact Patty Driscoll at 541-737-3439. See the June 2009 OMGA *The Gardener's Pen* Newsletter or the JCMGA *Beet* of June 2009 for more information.

Submitted by **Barbara Davidson**
Master Gardener 2004

Master Gardener Profile

Marydee Bombick

Growing up so near Yosemite National Park that she was able to spend a great many of her summer days there as a child was a joy for Marydee. Her father taught at the University of California, Berkeley, and passed along to Marydee not only a love of nature, but his ability in mathematics and physics.

She graduated from college with a mathematics degree, and a minor in physics, then received her Master's degree in education from Stanford.

Following the education path, Marydee taught mathematics in San Diego and then in Maryland for a total of 31 years. She and her husband Ron retired to the Rogue Valley in 2005. Faced with decomposed granite for soil, and a totally new climate, she and Ron became Master Gardeners in 2006.

Ron was really the gardener, says Marydee, but she quickly became very interested. They became apprentices in the rose garden, and this year, Marydee moved to the water-wise garden to broaden her knowledge. She also serves on the JCMGA Board as chair of the Scholarships and School Grants committee.

Marydee and Ron have traveled a good deal—China and other Far East countries, Egypt, Alaska—these were just some of their destinations. They hope to add even more parts of the world to their list.

If you talk to Marydee about other hobbies and interests, you will learn that she has been a potter for over forty years! Her creative projects now center on what is known as built pottery, rather than thrown, which uses a pottery wheel. She makes items like platters, bird baths and garden art. In June, she participated in and co-hosted an art show, featuring art for the garden and art for the home.



Marydee Bombick

One more thing—when you see Marydee, surprise her by pronouncing her name correctly! Say Mare'-ih-dee, and you'll have it right.

Carol Oneal
Master Gardener 2002

(substituting for Margaret Mack)

July in the Plant Clinic

Noxious Weeds



Serviceberry



Monkshood

Recently, a friend asked me to identify a shrub she was going to purchase for her home. I did so only to find that the state of Oregon had listed it in their **Noxious Weed Policy booklet for 2009**. Listed plants in the booklet are noxious weeds because of the detrimental effect they have on the environment, in addition to spreading rapidly across private, state, county and federally owned lands. As such, they are declared to have become a menace to public welfare. All plants are quarantined and are "prohibited from transport, purchase, sale or offering for sale in the State of Oregon". Responsibility for eradication and control is required of private and public landowners. Designation in the 2009 noxious weed booklet is based on the economic and environmental effects it has within the Oregon or bordering (making future spread imminent) states.

To be listed, four areas are considered: detrimental effects, reproduction, distribution and difficulty of control. A species must cause production losses, endanger the native plants, prevent full use of recreational areas, produce a large number of seeds capable of being dispersed over wide areas, reproduce by tubers, creeping roots or other vegetative means, be difficult to control and have economic or ecological importance to the State. Use the following website for a complete listing of Oregon Noxious Weeds for 2009:

<http://www.oregon.gov/ODA/PLANT/WEEDS>

Many of us assume the weeds are natives that have always been with us but the reality is that most are introduced by man from other regions of the world. The ubiquitous Chinese "Tree of Heaven", introduced by Chinese railroad workers in the 1860's, is a good example. Now prevalent across the United States, *Ailanthus altissima* is aggressive, prolific (producing 350,000 seeds a year), will over-run native species and is a noxious weed from California to British Columbia. UC Davis considers it a "dangerous tree and should not be allowed to compete" and it has now become the number one problem tree in the state of Virginia, where it was originally introduced by nurseries as a garden tree. (see next column)



Ailanthus altissima

To help solve this increasing problem there are several steps the home gardener can take. Aggressively remove plants that spread rapidly by runners or seed. Make plant selection choices for the garden based on those that match the environment. Pampas grass planted in the front yard to recreate a San Diego childhood is not a good choice. Three years later it will have grown so aggressively that power connections and street trees are endangered and the cost to remove the grass considerable. You don't have to limit yourself by using only native plants but do consider soil, size, watering and microclimates and whether you will be able to maintain the plant. Begin selecting some native plants, as they existed before European settlement. Natives are adapted to the climate and elevation of a particular region and are more appealing and nutritious to wildlife. Insects significantly prefer native species over a non-native. In addition, native plants are more resistant to pests and diseases, require easier care, provide food and shelter for wildlife, offer stream and soil stabilization and reduce the amount of runoff into streams. The benefit will be lower maintenance, less watering, more resistance therefore fewer chemicals, and greater diversity of song birds and wildlife. The following 3 websites provide further information about Oregon native plants:

<http://www.oregonflora.org>

<http://www.npsoregon.org>

<http://plantnative.org>

Wendy Purslow
Master Gardener 2006

Splinters from the Board

Jackson County Master Gardener Association Board of Directors Meeting – June 3, 2009

Officers' Reports.

President-Elect (Ron Bombick).

President Rollin Mack is at OHSU's hospital in Portland with his wife, Margaret, who recently discovered she has a form of leukemia. Her prognosis is unknown at this time. Everyone expressed dismay and a hope that she'll be well soon!

Treasurer (Ron Bombick for Jim

Scannell). Financial assets at the end of the month were as follows:

Certificates of Deposit:	\$61,299.31
Checking:	\$37,518.45
Savings:	\$53.25
Petty Cash and Prepaid postage:	\$196.41
Total:	\$99,067.39

Sales of the Rogue Valley Garden Guide have almost doubled at the Grange stores. We're about \$15,000 ahead of 2008. The Board encouraged Ron to ask Rose Gerstner, editor of the Garden Guide, to handle its re-printing. The treasurer's report was approved as distributed.

OSU Extension Agent (Bob Reynolds).

Over 100 names for the 2010 class have been collected, but Bob estimates that 300 will have to be gathered in order to find 75 participants for the class. The Grower's Markets are doing well. Because the Jackson County Extension office is one of the largest in the state, it's not known how the OSU budget cuts will affect it. The Research Station may be more in danger.

Committee Reports.

Gardens and Grounds (Nathan Swofford).

Nathan introduced Georgia Richards and Barbara Turner. Georgia is the head gardener at the Herb Garden. She's currently revising the garden map and plant list, containing over 90 varieties of herbs planted in the Garden. Recently, epizote was added since it's used extensively in South American cooking. She's since discovered that it's a variety of pigweed, which explains its tendency to spread! She has two apprentices, successively...and successfully!

Barbara is the head gardener of the Entry Garden, the garden in front of the Auditorium previously known as the Landscape Garden. Her focus has been upon developing year-round interest in the garden, with color and structural interest. It is a challenging garden. For instance, the Sunset Maple that is glorious in its fall color is not appropriate for Southern Oregon since it has a shallow root system and gulps water. Because of these attributes, she's finally decided that a shade rock garden and a garden bench is appropriate under its spreading boughs. She has no apprentices, but would certainly like some!

Apprenticeship Coordinator (Judy Wallace).

The Extension Open House will be held on September 12, 2009 at the same time as the Jacksonville yard sales. Meetings to plan for the Open House will be held on July 15, August 5, August 26 and September 2.

School Grants/Scholarships (Marydee Bombick).

Out of 21 applicants, Miriam Hawk of Talent has been awarded the \$2,500 scholarship for 2009. She'll be a junior with a major in viticulture and oenology at OSU. Information about the scholarship was distributed to many of OSU's departments, thereby contacting many more people. Marydee will invite her to the picnic in August.

Past President (Barbara Davidson).

Barb discussed Mini-College details. Judi Holdeman has the banquet decorations well in hand. The Apprenticeship Program has been submitted to the OMGA Search for Excellence and has been accepted. Seven out of the eight applications were accepted. Besides the two-page application, a 500-word essay is required as is an oral presentation at the conference.

Plant Clinic (Marsha Waite). Marsha was unable to give us the final May figures for the Plant Clinic, but she thinks it'll be between 200 and 300 questions. The Clinic volunteers are being inundated with queries, although the peak season is just

beginning. Most of the questions that are being asked are hard, requiring a fair amount of research and causing Marsha to spend many hours at the office. Ron and Marsha will discuss the problem to try to find some relief for her.

Garden Beet rep.

(Carol Oneal). Carol will be doing the interviews for Margaret Mack for as long as she's incapacitated.

The meeting was adjourned at 11:35 a.m.

Nancy Hunt

*Recording Secretary
Master Gardener 2005*

**JACKSON COUNTY
MASTER GARDENER ASSOCIATION**
Southern Oregon Research and Extension Center
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Have a safe
4th of July

Calendar of Upcoming Events

Wednesday, July 1

Board Meeting, 9:30–Noon

Saturday, June 20

Master Gardener Field Trip
9:00am–5:30pm

Sunday, July 4

INDEPENDENCE DAY

Friday, July 10

Garden Tour
Info: judie@judierichardson.com

Saturday, July 18

Open House Tour
Info: judie@judierichardson.com

Thursday, August 6

Wildflowers in the Home Garden
7:00–9:00pm
—Lillian Maksymowicz, Master Gardener

Saturday, August 29

Master Gardener Annual Picnic and Barbecue
—Extension Arboretum

Saturday, September 12

OSU Open House

Thursday, October 13

Growing Berries in the Rogue Valley
7:00–9:00pm
—George Tiger, retired OSU Extension Agent

Saturday, November 7

Winter Dreams/Summer Gardens Symposium
RCC/SOU Higher Education Center

Tuesday, November 10

Managing Weeds Around Your Home
7:00–9:00pm
—Bob Reynolds, Master Gardener Advisor

Tuesday, December 8

Maintaining a Home Greenhouse
7:00–9:00pm
—Don Shaffer, Master Gardener

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

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