This is the time of year that it’s easy to get bogged down in the “shoulda, coulda, woulda” syndrome of life. It’s a season in which it’s easy to be tired of gardening even though there is still much to be done. Hopefully not to be too preachy, here’s a personal check-off list especially designed to spur on Master Gardeners:

Have you registered for Winter Dreams Summer Gardens? It’s not too late! Do it NOW!

Have you turned in your 2009 volunteer hours to Bob Reynolds? Do it NOW!

Have you voted for the JCMGA officers for 2010? Think it’s not important because there’s only one (or zero) candidates for each office? Think “Vote Yes or WRITE-IN!”

Have you cleaned up your vegetable garden before the cold weather really sets in?

Have you planted a cover crop or covered that vegetable garden with mulch?

How about your flower beds? Are they cleaned up? (Even though it’s a pain right now, you’ll be glad next spring!)

Have you mulched over-wintering crops like leafy vegetables?

Have you done anything to prevent next spring’s weeds? (Bob Reynolds will tell us what to do at 7:00 p.m. on Tuesday, November 10.)

Have you raked those leaves that keep floating down? And have you composted them?

Did you want to plant pansies or any other winter plants? It’s still not too late (but almost, so hurry!)

Have you prepared the beds for the early crops like asparagus and peas?

Have you planted your garlic?

Have you cleaned your garden tools so they won’t rust over the winter? How about sharpening them? Have you sanded wooden handles?

Have you emptied the gas out of gas-powered tools? Should they be taken in for a tune-up?

Have you cut your perennial herbs back to about half their height? Gramma’s would like those divisions too.

Have you cut your roses back to about half their height?

Have you drained your hoses and water lines? Have you covered your outdoor faucets and valves?

What’s been left off this list? Add your own personal “To Do’s” here...

______________________
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Jane Moyer
Master Gardener 2005
Gold in Your Garden

Tomorrow’s forecast is for wind. Wind in the fall means leaves. Lots and lots of leaves coming down on the lawn. Leaves of many colors. But to me, they’re all gold.

Every time I drive through town in the fall and see all the plastic bags of leaves lined up along the road, I wonder about all the people throwing all that gold away. And in non-biodegradable plastic to boot! Trees worked hard all spring and summer making those leaves for us. Don’t throw them away! Use them!

Use them the way nature does, as a valuable soil builder returning the nutrients the tree manufactured all summer to the soil. Use them as mulch, either just the way they are or after making leaf mold.

Small leaves can be left where they are to slowly decompose. Mow over the larger ones to break them up first. If you have a lot of leaves on your lawn, collect them in the mower bag and then mulch your flower and vegetable beds this fall. The cool Rogue Valley winters are just right for leaves to break down and enrich the soil by spring planting.

Even better than a straight leaf mulch is leaf mold. Leaf mold is simply decomposed leaves. And it’s so easy! If you’re a really lazy gardener (like me), just pile them in an out-of-the-way corner, and in two years you’ll have perfect leaf mold. More energetic gardeners will make a 3-by-3-foot leaf mold “cage” from stakes and chicken wire. Speed up the leaves’ rate of decomposition by running a lawn mower over the pile a few times. To ensure even decomposition, turn the pile occasionally.

I like to make a large pile, turn it once or twice during the winter, and by next fall it’s perfect for soil amendment all over the yard. I put it in my vegetable garden along with a cover crop. In spring, it’s fully incorporated into the soil. I cut down the cover crop for compost, and plant.

So this year, keep your gold. And think of all the gold you’re saving by not buying soil amendments at the nursery.

Bob Reynolds
OSU Urban Horticulture Agent
Master Gardener 2005

Copyright 2005 Oregon State University Extension Service
Gold in Your Garden
A few weeks ago, my wife and I attended a rather unusual birthday party. A fellow Master Gardener was celebrating his birthday, and his wife had invited several of his friends to celebrate it with him. It seemed that, because of illness, they had gotten behind on some of the work necessary to keep up their small farm, so our present to him would be to come and help in some of the farm chores such as putting together a small greenhouse and building a new raised bed. Over a dozen of us engaged in these projects while his wife prepared a birthday dinner. One Master Gardener likened it to a "barn-raising." We all had a good time, and especially enjoyed the food and camaraderie.

Why am I telling you this story? Well, what we did that day had me thinking about our organization, and what it means to so many of us. We are a large organization, which does more than garden. We share our expertise with each other and the public, but even more, we care about what we do and about the people in our group. If someone needs help, we step up; no excuses, no complaints.

When our president’s wife became ill, many of us called, wrote letters, sent cards, and even visited them, although they were living hours away. We let them know that, even if they were not around, people were thinking of them, praying for them, and caring for them. We didn’t do this out of obligation. We did this because we are a group of people who step up.

When a head gardener became seriously ill, a large group of Master Gardeners (some that didn’t even know her that well) went to her home to help with the necessary chores in her garden, chores that she was too weak to do. Again, when a person, a Master Gardener, needs help, this group steps up.

When I moved to the valley five years ago, I was hoping to find a group of friends and neighbors just like this; people who give of their time, their care, and their warmth to each other, people who go out of their way to take care of each other when difficulties occur. Yes, we are a gardening group; a passion we share. But we are so much more. So many people talk the talk; that’s easy. But in the Jackson County Master Gardening Association, we have people who will step up, and I’m proud to be a part of this group and even more proud to be your president.

Ron Bombick
Master Gardener 2006

As I sit here in front of my computer on this cold, dark and windy rainy day, I reflect back on the past year of our garden tours trying to come up the ‘best’ garden of the year. I really can’t come up with one! Each of the gardens that we toured was unique in its own magnificence, from the grandeur of several acres to the whimsy of a small city lot.

Highlighting our schedule of this year, we started off with a tour of Connie Skillman’s terraced garden which was aglow with blooming bulbs and flowers of all colors followed by a jam-packed Ashland Greenhouses overflowing with spring’s bounty. All who attended our May tour of the ‘masterpiece’ gardens of Baldassare Mineo, Phyllis Gustafson, Kathy Allen, and Gwen Herdon were treated to the creations of some pretty devoted folks!

June’s tour of The Herb Pharm and Jim and Dottie Becker’s Goodwin Creek Gardens in Williams proved to be a fun day and very informative.

July’s tour stands out in the minds of those who attended as downright awe-inspiring! We were treated to the grandeur and serenity of Lenny and Merrilynn White’s 3 acre garden, the splendor of the Rawls garden featuring an abundance of dahlias, the sentiment of walking the paths of the Heath garden, the whimsy of Haydn and Cora Lee’s garden and the beauty of Pam Harman’s 31 year achievement!

In August, we were treated to the country paradise of Dave and Cathy Odom’s acre+ in Central Point and Gordon and Cindy Wood’s city lot paradise, both delightful in their own right!

September took us to Jacksonville to visit the historic home and gardens of long-time Master Gardener, Jackie Reavis. What a delight to wander around Jackie’s charming landscape! We then traveled to the incredible garden of Paul and Joanie Kintscher...what a wonderland of lush green lawns, mature trees, beautiful ‘garden rooms’ and unique garden art!

All in all, I think all would agree that so far, we have had some pretty incredible garden tours!!! I would like to extend a great big ‘thank you’ to all who generously opened their gardens (and sometimes homes!) to us and so graciously shared their knowledge and expertise so that we came away fully inspired and just a little bit wiser!

PLEASE, I would love your suggestions for next year! Please email judie@judierichardson.com with any ideas you may have! I look forward to hearing from you!

Judie Richardson-Loveless
Master Gardener 2008

In a large, oven-safe saucepan heat the olive oil over medium. Sauté onion and salt until translucent, about 4 to 5 minutes. Reduce the heat to low, add the garlic, and sauté for 1 to 2 minutes.

Turn the heat up to high, add the chicken stock, bring to a boil. Gradually add the cornmeal while continually whisking. Once you have added all the cornmeal, cover the pot and bake for 35 to 40 minutes, stirring every 10 minutes to prevent lumps. Once the mixture is creamy, gradually add the Parmesan. Serve immediately.

One bag makes 4–6 servings.

Submitted by
Sydney Jordan Brown
Hello! Let’s talk more about bulbs.

Crocus! Snowdrops! Early spring bloom. Crocus species, the smaller of the two types of crocus, blooms in March. Plant them 4" deep and 3–4" apart. I often throw them by handfuls and plant them where they fall. Position point up! Crocus can also be forced, as can many bulbs. Plant the larger size crocus 5" deep. The colors are similar to the smaller ones. Plant both for a longer show. Take a look in the Arboretum next spring at the mix with windflowers (Anemone blanda). These bulbs increase from year to year. If you plant them in grassy areas such as the Arboretum, do not mow the lawn until they have seasoned. Snowdrops bloom first and they are so welcome. Little white bells seem to ring in Spring. Follow instructions on the packaging for each kind of bulb for best results. Depth is important for continued bloom in the years to come. Most bulbs like it dry when they are dormant, so think about what comes after the bulbs and how much summer water you will use there.

Chinodoxa, Scilla, and Muscari are great additions to the larger tulip and daffodil bulb plantings. All three are mostly in the blue range, but the ever-increasing hybridization of plants brings pinks and whites. Chinodoxa, called "Glory of the Snow" is an early bloomer. It is a multi-flowering, deer proof, naturalizer with star-shaped flowers 5" to 8" tall in colors of white, pink, and blue. Scilla, also called Spring Beauty, naturalizes easily and is mainly blue. There are a number of varieties of Scilla. I grow a good-sized one called S. peruviana, the "Cuban Lily." It has strap-like leaves that show now, but it blooms in mid-spring with a head of 40 to 60 star-like flowers on an eight-inch stem. Choose a sheltered spot for it.

I love the Muscari. Somehow, these thugs have a charming way about them. They increase by leaps and bounds into huge mats, but they are great under taller bulbs. They also show green leaves this time of year. I like a mix of colors for a more natural, less planned look. There is one called "Golden Fragrance" with yellow tubular florets with a purple top hat. What fun, and it smells good!

Tiny rock-garden iris is another small naturalizing "bulb." Actually, they are rhizomatous. They use the term bulbous to describe the rock garden or dwarf iris that I include in my fall bulb order. I. danfordiae, I. histiorides, and I. reticulata are 4 to 6" tall iris that bloom early in the spring. These miniature iris-shaped flowers go dormant after blooming. They multiply generously. Colors are mostly yellow and blue, and they are very hardy. Dutch iris are quite tall and are a favorite with florists. They come in a rainbow of colors, and I prefer them planted in clumps. You may see bearded iris for sale in spring and they will do fine, but I prefer to buy the rhizomes in late summer and plant them then. There are wonderful catalogs, and Oregon has two great viewing gardens near Salem—Schreiners and Cooleys.

I get a kick out of some of the lesser-known iris as well. A pass-along plant, I. tectorum, gave me a piece of “roof iris” that I have carried with me over twenty years.

Soft and beautiful, with the story that they are grown on rooftops in China, give me a link with my North Carolina friend. Many of my plants belonged to someone I love. The Coast wild iris are so beautiful. There are many unusual or heirloom iris to choose from.

Another bulb I couldn’t do without and would like more room for is the Allium. I have decided to focus on the “Purple Sensation,” a mid-sized globe flower. Not too big or out of balance with the garden, but grouped in threes or fives, are quite a show. Size range of alliums are from 6" to 40" tall. There are globe headed alliums and some that have drooping bell-like blooms. Colors range from white, yellow, and pink to purple. Very hardy and quite effective as accents in the mid- to late-spring garden.

Spring scent is everywhere, but one of the most fragrant spring flowers is the bulb Hyacinthus orientalis. They repeat bloom year after year, can be forced, and send their fragrance air-born. They seem like tight little soldiers all in a row. I can’t seem to make them feel at ease. I really prefer the looser look of the Spanish Hyacinths (bluebells) but they are not so fragrant. They are deer-proof, so that is a great thing if you live in Ashland, Jacksonville, or in the countryside.

Brodiaea, Fritallaria, Cammasia, Winter Crocus, Oriental lilies, Trumpets, Asiatics—there are so many bulbs out there. Choose carefully and buy from reputable dealers who do not take from the wild.

Most of the demonstration gardens have gone to bed for the season, but you are still welcome to visit.

Cora Lee
Master Gardener 1994
some calico or miniature checked cloth then add a coordinating bow. You could also shrink wrap baskets if you have the appropriate materials.

Sturdy decorated gift boxes and colorful tins are particularly nice for gifts, especially those needing transport. Wood or brown paper excelsior, tissue, and burlap make especially nice fillers when interspersed with sprigs of freshly cut fragrant herbs such as rosemary, lavender, sage, citrus thymes, and bay laurel. Raffia, hemp, wired ribbon, and colored netting are great for tying things up along with a few more sprigs of greenery tucked in. And, don’t forget the personalized gift tags, either handmade or purchased.

Mailing your gifts? Select items that ship well. Home canned products (processed by boiling water bath or pressure canners), bar or soft cookies and breads in disposable foil pans, packaged dried herbs, flavored salts and sugars, home dried fruits, nuts, potpourri, handmade candles & soap, etc., ship very well. Don’t forget including fresh dried catnip and some baked whole-grain vegetable biscuits for the pets on your list who will love you forever.

As the last persimmons dangle from their pendulous perch, there is a satisfying peace knowing what could not be reached will not be wasted.

Observing robins pecking away at their tree top treats brings pleasure with thoughts of similarly pilfering the fruits of the garden patch put up in the pantry. It is again that season we want to share generously with special loved ones. What better gifts to offer than those from your own garden.

With sagging shelves and storage bins stock full of this year’s fruitful bounty, gardeners have a goldmine of gifts to offer. There’s nothing more exciting than gathering up goodies from the garden to give or send off for holiday gifts. And there’s likely nothing so well received as one of those home picked packages.

After assessing this well stocked stash, let your imagination loose gathering together fresh vegetables, fruits, nuts, canned or dried foods, jams, flavored vinegars, fresh or dried herb mixtures, baked goods, potpourri, pomanders, or miniature Christmas trees made from small potted herb plants (such as rosemary) trimmed conically then decked with tiny balls and bow.

From the simplest to the exotic, there’s neither a limit to the creation nor anything as unique or personalized to that made and given by your own hands.

Now all you’ll need are suitable containers for your creations. Baskets and laminated gift bags are always appropriate. Simply tuck in home grown goodies nestled atop

Recipe:
Herb Biscotti
About 3½ dozen
Preheat oven to 300°
½ c. coarsely chopped toasted almonds
3 large eggs, lightly beaten
1 tsp vanilla
¼ tsp almond extract
2 cups unbleached flour (or white whole wheat)
⅓ c. sugar
1½ tsp baking powder
½ tsp salt
2 tbsp. of any of the following dried herbs: Lavender buds, rosemary leaves, lemon thyme, or sage

Mix together flour, sugar, baking powder, herbs and salt. Add eggs and extracts. Mix until blended. Divide dough in half shaping each in a 12” x ½” high x 1½” wide log. Place about 2” apart on greased (or silicone covered) baking sheet. Bake 50 min. Let cool 5 minutes then slice diagonally with sharp knife about ½” thick. Return to oven at 275° for about 20 min. Store in a tightly covered container.

See recipe for Dried Tomato Polenta on page 3

Sydney Jordan Brown
Master Gardener 2000
Some living things seem to thrive on adversity. Recently I became acquainted with Molly Brown, so named because she appears to be unsinkable and I wish to dedicate this article to her. Molly Brown is a cat.

Catnip, sometimes known as catmint, catnep, catswart, field balm or cat's play, is a gray-green hardy short-lived perennial with coarse opposite and somewhat heart shaped leaves that are covered with white fuzz, especially on the underside. The leaves are coarsely toothed and two to three inches long. There is no doubt that this herb is a member of the Lamiaceae (formerly Labiatae) family as it has square stems. Because of the color of catnip leaves, the English used the expression "as white as a nep." (The genus name, of which there are 250 species, may derive from the Roman town, Nepeti, where catnip was cultivated.) The tubular small-lipped white flowers with purple or pink spots almost form a spike which is somewhat prickly. Although they offer no great beauty in the garden, bees find them attractive. The one to four foot plant blooms from mid-summer to early fall.

The herb is native to Eurasia but has naturalized throughout North America. It prefers an average, sandy, well-drained soil with a wide pH range of 5 to 7.5 in either full sun (where the fragrance will be best) or in partial shade. This herb is definitely not fussy and will grow in clay soil if fertilized and, although it will be bushier with adequate water, it tolerates drought. Catnip grows to Zones 3 or 4. It can be propagated with cuttings in the spring (summer cuttings often fail to root) or by root division. In a neighborhood with cats, the best method of propagation is to plant the very tiny seeds (48,000 per ounce) which are viable for five years, in the permanent location. There is a proverb about catnip: If you set it, the cats will eat it, If you sow it, the cats don't know it. Setting (transplanting) causes bruising which releases the cat attractant. Once established the plant self-sows. The leaves and flowers should be harvested when the plant is in full bloom and then dried in the shade. Catnip has been used in companion planting to attract predatory wasps. Its scent is also said to repel flea beetles and insects as well as rats!

Humans have used catnip for at least 2000 years to treat diverse ailments. Mostly in a tea, it has been used as a carminative, sedative and diaphoretic and to treat headaches, fevers, insomnia, colds, cancer, colic, upset stomachs and leprosy. The leaves have been chewed to alleviate the pain of toothaches and they have been smoked to relieve stress as they were thought to be mildly hallucinogenic. In 1969 an article in the Journal of the American Medical Association caused a flap by suggesting that smoking catnip cigarettes produced euphoria. Two drawings were included which showed that the author had confused catnip and marijuana! For a mighty expensive treatment, a tea composed of equal parts of catnip and saffron has been used for scarlet fever, small pox and hysterics. The FDA classifies catnip as having "undefined safety" and it has no GRAS designation.

Culinary uses of catnip are limited. The Romans used catnip leaves in green salads and in the Middle Ages the leaves were used to flavor meat. Catnip tea was once very popular in England, but has fallen out of favor. The candied leaves have been eaten like mints. The only modern recipes I could find were in Judith Hurley's The Good Herb where she states that the seed may be substituted for poppy seed and the leaves can be used to flavor honey.

Catnip is best known for its effect on cats which is known as the "catnip response." Only members of the feline family with the exception of cheetahs respond to this euphoriant which is genetically determined although about one third of domestic cats do not react. Once a susceptible cat gets the scent, the animal goes into uncontrolled antics and rapture. An old cat is quickly transformed into a frisky kitten. The effect usually lasts fifteen minutes but may be prolonged for as long as an hour. Animal physiologists report that cats only chew or bruise the plants to release the smell. The oil contains nepetalactone which was once used as a lure to trap the large members of the feline family. A cheaper synthetic attractant has replaced it. Although other catnip relatives, such as N. faassenii, are sometimes used in catnip toys they are less potent than catnip.

A bouquet of catnip to you, Molly Brown!

Ellen Scannell
Master Gardener 1986
From the Window Seat

**The Family Kitchen Garden**
by Liebreich, Wagner and Wendland

Does your Christmas list include a young family? What do you give that is significant, lasting, health oriented and experience broadening? I would suggest *The Family Kitchen Garden*, subtitled “How to Plant, Grow and Cook Together.”

The authors renovated a centuries old garden within the walls of Chiswick House in London, with the help of city kids. “The book reminds us that children are great workers and capable of amazing tasks when we let them.” Eight-year-old Luke said, “When I found out I was digging, I was so happy!”

The authors feel that children should be taught real gardening techniques but recognize that when working with them, the sessions should be short, plantings plentiful to allow for casualties, with encouragement and safety taken seriously. The ultimate expectation is that the kids will at least try the food they have grown, instilling open minds and healthier diets.

There is quite a good general introduction to gardening, followed with monthly chapters with Sow Now, Plant Now, Do Now, Harvest Now and Eat Now guidelines. Create Now projects range from making dried herb mixes for the kitchen to making fruit leathers and creating plant labels. The Eat Now projects include a wide range of recipes, such as risotto and fresh peas in May, parsnip crisps in January and an herb dressing in December. The last chapter is about specific vegetables and fruits, their cultivation needs and the best varieties. Even though done in London, most varieties are grown here in North America.

This is a wonderful gift for a young family.

**NOTE! Books currently reviewed will now be on a special shelf in the plant clinic (to the right of the doorway) for members to peruse. Please leave them in the clinic for all to enjoy.**

Mryl Bishop
Master Gardener 2000

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**Master Gardener Profile**

**Joan Long**

Although she was born in Glendale, California, Joan moved at age 2 with her family to Shady Cove. She has fond memories of life on their small farm by the Rogue River.

Joan and her sister spent a lot of time playing in the small creek on their property, learning about the water critters there. They also had a pet pig, which they would dress up in baby clothes and push in the doll buggy. Cinderella the cow was another pet, and when Joan went to fetch her at milking time, she’d ride Cinderella back to the barn.

Joan’s love of gardening also grew in Shady Cove, as she helped her grandmother, who lived with them, raise food for the family. She also recalls that her dad built the first gas station and garage in Shady Cove.

When Joan was of junior high age, the family moved to Medford, where she attended McLaughlin Junior High and Medford High School, now South High. There she earned a scholarship to attend the California School of Fine Arts in San Francisco. She also attended San Francisco State, to obtain her BA in art education.

Joan then taught art and served as Art Specialist for the elementary schools in Mill Valley. She enjoyed her job, often bringing stuffed birds and animals from the Children’s Natural Museum to help the students learn to draw.

Joan married, and the new family of three moved to the Olympic Peninsula in Washington, then to Rockford, Illinois. It was back to the West Coast, however, where Joan held a long-term substitute teaching job in Santa Clara, CA.

A busy period followed, with Joan getting her Master’s degree, teaching in Morgan Hill, as well as teaching an adult education class in stained glass. Later, she would live at a winery while teaching in San Jose. An exciting honor for Joan at that time was to be part of the first national exchange with China of the American Art Therapy Association.

In 1996, she retired from teaching and returned to her “roots” in Medford. In 1997, she was at the Medford Growers Market and stopped at the Master Gardener booth. Joan enrolled at once, and says she “hated having to wait until January to attend the classes.”

Joan’s JCMGA activities have included Greenhouse, Grounds, Plant Clinic and Growers Market, being in charge of classes for Spring Fair, and most recently being named Archives Chair. She’s one of those people that is often quietly working in the background, helping on many committees that keep the organization functioning.

Some things come full circle—Joan volunteers in a class her daughter teaches at McLaughlin, where Joan attended Junior High. This time, however, she is sharing her knowledge of plants with the students. She also volunteers with art students who are a part of Living Opportunities in Medford.

Besides gardening, Joan loves to read and to travel—she’s been to Alaska, Canada, and Mexico, and hopes to see more of the world.

Carol Oneal
Master Gardener 2002
Membership Changes

Contact Changes:

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If any of your contact information changes, please notify Judy Williams at aspinwall.williams@gmail.com or 846-6722. Thank you.

Classes in November

Has the war of the weeds ended at your house for this year only because it's now November and too cold and rainy to go out and fight that battle anymore? Even though I've been accused of trying to cover my entire property with layers of newspaper, I'm losing the battle and I know there has to be other ways to do it.

Bob Reynolds tells me that now is actually the best time of year to start "managing" (i.e., fighting) the weeds. So to help us all continue the fight, he'll be teaching an evening class on Managing Weeds Around Your Home on Tuesday, November 9. He will be sharing strategies and techniques for managing weeds around the home and garden. This presentation will not address large acreages or farm weed management.

Join us from 7:00–9:00 in the OSU Extension Auditorium to enlist for the next round of the fight. Refreshments will be served. Master Gardeners attached to their badges will be admitted free while all others will be charged $5.

For those who can't attend this evening class, the only alternative is to start embroidering: "A weed is just a plant growing in the wrong place at the wrong time." You can hang it in your yard next spring when you start seeing those little sprouts poking up where you don't want them and you want to tear your hair out.

Jane Moyer
Master Gardener 2005

Gift Giving Tips

Tuck a packet of seeds in your holiday cards.

Combine the packages in a beautiful pot.

Place vegetable seed packages in a bowl or pan, with a wooden spoon and some recipes from your kitchen.

Create a notebook for a novice gardener and put each seed packet into a plastic sleeve with a photo and growing instructions—maybe even some design tips or recipes.

I'm sure your imagination will take over once you have the seed packets in front of you.

By Marie Iannotti
http://gardening.about.com/od/craftsanddecor/qt/SeedPackGifts.htm

Calling All Members and Former Members

It's Time to Renew Your JCMGA Membership for 2010

You recently received a membership renewal notice. Don't let your membership and subscription to the Garden Beet expire -- return the renewal form and a check for $15 today.

Homemade Seed Packets from Your Garden

Seed savers have a ready made gift or party favor idea. If you save seeds from your favorite plants, you know very well that there is always more seed than you need. You get a few dozen seeds from one tomato alone. And I'm sure your cleome will self-seed with abandon even if you harvest a bag full of seed pods.

Create a great gift for another gardener, especially one who's always envied your garden, by packaging up seed and presenting it in a decorative way.

What You'll Need

Seed You've Saved

Small Envelopes, Made or bought at the office supply or craft store

Photos of the plant in your garden (Optional)

Growing Instructions (Optional)

Glue

How to Assemble Your Seed Packets

Collect seed from your favorite open pollinated plants.

Buy or make small envelopes.

Print out a photo of the plant, taken in your garden.

Glue the photo to the front of the envelope.

Write up and print out simple planting and care instructions.

Either attach the instructions to the back of the envelope, or simply tuck them inside.

Seal the envelope, so the seeds don't scatter.

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By Marie Iannotti
http://gardening.about.com/od/craftsanddecor/qt/SeedPackGifts.htm
Reduce, Reuse, Recycle

Laundry Day

Drying clothes on a clothesline or a drying rack is a good way to reduce the amount of energy used in your home. And, there are additional bonuses besides just reducing your electric bill. Line-dried clothes have a wonderful smell that can’t be obtained any other way, and they don’t wear out as quickly as clothes dried in the clothes dryer.

I prefer using a drying rack because it can be put outside when the weather is nice, but, unlike a clothes line, it can also be set up in the house when it’s raining, snowing, or foggy. It can also be folded up and put away behind a door when it’s not in use.

Don’t like the wrinkles and stiffness of line-dried clothes? After taking them out of the washer, throw them in the dryer for just 3–5 minutes, take them out right away, and hang them up to dry. They’ll be soft and wrinkle free and you will still save a large amount of electricity.

Replace paper napkins with cloth ones that can be washed and reused to cut down on the number of trees that must be used to supply the vast amount of paper used in our modern society. Cloth napkins can be put in with the towels for washing. When removing them from the washer, hold each one by two adjacent corners and give it a couple of good snaps before hanging it up to dry. No ironing needed! Recycle old towels and T-shirts by cutting them up for use in place of paper towels. These used to be called “rags.” Keep a supply of them in a kitchen drawer where they will be handy. An old sock on each hand make great dust rags. And both types of rags can be tossed into the washer (and dried on that drying rack) instead of going into the garbage.

Have a good Reduce, Reuse, or Recycle hint you’d like to share? E-mail it to janemoyer@connpoint.net for inclusion in a future column.

Master Gardener Profile

Nathan Swofford

Nature and the outdoors has always called to Nathan. While he was growing up in his hometown of St. Louis, Missouri, Nathan’s parents had a garden, but Nathan’s interest was in the plants themselves.

Following his high school graduation, he pursued a major in Botany in college.

But the call of the great outdoors and adventure in the West was so strong, he followed his heart and left Missouri and college behind. Nathan loved Oregon because it was sparsely populated, and was “as far west as you could get.”

Initially settling in the Eugene area, Nathan moved to Medford when his girlfriend enrolled at SOU to pursue her Master’s degree. She’s now his wife, and the mother of their two little ones. Nathan is currently a stay-at-home dad, which gives him the freedom of schedule to further his interest in plants.

As a result, he’s had the opportunity to meet and learn from a variety of well-known horticulturists. Always interested in farming issues, the idea of integrating all aspects of gardening and raising plants appeals to Nathan.

A member of the Master Gardener class of 2007, Nathan especially enjoyed working in the Plant Clinic and on the Grounds with Richard Brewer. He stepped into Richard’s shoes as Coordinator of Gardens and Grounds when Richard became Grounds Master Planner. He’s looking forward to a second year in that role.

In their spare time, Nathan and his family enjoy camping and other outdoor activities. They like traveling the back roads instead of major highways, and if, in their travels they can attend a music festival or two—especially bluegrass—so much the better!

Carol Oneal
Master Gardener 2002
Earlier this month Bob forwarded an email about a new pest concern for Master Gardeners. The Spotted Wing Drosophila (formerly known as the Cherry Vinegar Fly) causes damage to crops. Of 3,000 species of vinegar fly, only two are known to be harmful. Unlike other vinegar flies which attack rotting fruit, Spotted Wing Drosophila (SWD) attacks ripening fruit. Previously found in California, Florida, Washington and Hawaii, it was discovered this summer in Benton County. Suspected maggots have been found in the Corvallis area in wild blackberries and overhanging fruit. The fly lays its eggs in ripening fruit which in turn causes it to rot. The SWD is considered an exotic pest as they are native to South East Asia. A variety of fruits are attacked including blueberries, blackberries, strawberries, raspberries, cherries, apple, peach, plum and although there is no proof yet, it is believed to attack grapes. It is crucial to find the SWD as early as possible so that it can be effectively treated.

Adult SWD are small (2–3mm) with red eyes and striped brown abdomens. The male has a black spot toward the tip of each wing. The females do not have a spot but has a saw-like ovipositor on their tail end for inserting eggs into fruit. The eggs can pupate in 3 to 15 days and the larvae feed on the fruit causing it to collapse around the feeding site. Secondary pests and infections may cause further damage. The fly appears to have a life span primarily based on temperature with 68 degrees the most optimal for activity. In California, SWD has between 3 to 10 generations each year and several generations are predicted in Oregon. At higher temperatures activity decreases and at 86 degrees, the males become sterile. Late emerging SWD can overwinter to lay eggs the following year on early ripening fruit. It is not known well it will overwinter in Oregon but because of the proximity of California to Jackson County, reintroduction is a concern and makes it a potentially important pest for the area.

For the home garden, SWD is best managed by monitoring with a variety of traps and sanitation.

Liquid traps using apple cider vinegar, strawberry puree or a yeast mixture (1 package of Brewers yeast, 4 teaspoons sugar and 1½ cups water) will attract the flies. Traps should be removed and cleaned once a week to optimize efficiency. Reduce the number of breeding sites by removing and disposing of any infested fruit in the garden so that future generations of SWD are denied a food and shelter source.

Oregon has yet to establish a management plan for the pest but all suspected infestations of Spotted Wing Drosophila should be reported to the Plant Clinic for confirmation. It is important that samples of both the fly and infested fruit be obtained. Further reading about the fly is available at: http://www.ipm.ucdavis.edu/EXOTIC/drosophila.html.

Post harvest is the time to remove and dispose of all rotting, over-ripe and mummified fruit and cankered or dead branches. It is not too early to think about dormant sprays for the garden. Check the spray equipment in preparation for winter. A post-harvest spray now is a fixed copper spray on apples for anthracnose.

Wendy Purslow
Master Gardener 2006
Splinters from the Board

Jackson County Master Gardener Association
Board of Directors Meeting – October 2, 2009

Officers’ Reports

President. Due to the forthcoming increase on OMGA dues and the stability of JCMGA dues for at least the past 10 years, the board agreed to increase JCMGA dues from $12 to $15 effective 2010. The Rogue Valley Garden Guide to Trees and Shrubs is scheduled for publication in March. The next Board meeting has been rescheduled to November 13.

OSU Extension Agent. Bob Reynolds announced that he now will be serving as agent for both Josephine and Jackson Counties. Generally, he will be at Josephine County on Tuesdays and Thursdays and at Jackson County Monday, Wednesday and Friday. This arrangement will facilitate greater sharing and coordination between the two chapters. Class registration materials have been mailed to 186 people currently on the “interested” list. The 2010 class will begin on January 20.

Committee Reports

Winter Dreams. Janet Rantz reported that 1,300 mailers have been sent out, versus 800 last year. There has been good feedback on moving the event to Medford.

Extension Open House. Next year Judy Wallace recommends a dual chairmanship, between Extension Service and Master Gardeners. Publicity was the Open House’s greatest weakness and attendance was disappointing. However, Bob Reynolds noted that Extension personnel felt they had the opportunity to talk with more people who were unfamiliar with the programs than in the past. Congratulations to Judy for the splendid job she did, both organizing the event and working with Extension personnel.

Garden Beet. Carol Onale reported that Shari Dallas will replace Cheryl Magellen as editor of the Garden Beet at the end of the year due to increased demands of Cheryl’s job. Thanks to Cheryl for a job well done!

Gardens and Grounds. Nathan Swofford reported that additional power has been provided for the propagation house. The job was completed much more quickly than anticipated.

Gramma’s Garden. Janet Rantz said that Gramma’s now is welcoming the donation of plants and cuttings for propagation.

Greenhouse. Jane Moyer reported that the Greenhouse and Gramma’s Garden committees are working to better coordinate and avoid duplication of activities for the first four weeks of class participation in these two areas. Sue Yamin will present a class for all Greenhouse and Gramma’s mentors.

School Grants. Marydee Bombick reported that eleven of the twelve schools applying for seed money have been granted funds. The total amount granted is slightly below the $5,000 budgeted.

Social. Vickie suggested that a first aid and CPR class should be offered to the Master Gardener membership, a particularly important class for those working in the gardens.

Programs. Jane Moyer said that the goal for the coming year is to schedule at least two classes per month. The price for evening classes will be held at $5, but the charge for Saturday classes is to be increased to $10. A series of four classes for beginning gardeners will be offered, consisting of presentations on soils, vegetables, annuals & perennials, and seed starting.

Recently the attendance at evening classes has ranged from 30 to 150, with the average around 60. Bob Reynolds noted that these classes have been highly effective in raising community awareness of the Extension Service and the Master Gardener program.

Feedback from the Board Retreat — Long-Range Planning

At the January board retreat, a number of Board members agreed to pursue analysis and planning in areas which were deemed worthy of further consideration. Jim Scannell agreed to give thought to long-range planning for the Association. The following is Jim’s synopsis of his report to the Board.

External Constraints

1. Land: (Bob Reynolds discussed this item.) The long-standing uncertainties regarding the future of SOREC seem to have been allayed; permanent tax district support may be forthcoming; OSU funding is likely to continue to diminish; much individual project funding is dependent upon grants. From this we may conclude that the need for JCMGA to maintain a large surplus fund is not necessary and we can continue our Gardens and Grounds Program.

2. Capital: The successes of the new edition of the Garden Guide and the Spring Fair ensure our financial stability; we receive no direct financial support from any outside agencies but if we wish to expand our programs we should seek grants.

3. Labor: As always we need more boots on the ground(s); the apprentice program has helped greatly but there are still problems with membership retention and burn out (not discussed).

4. Market: Although attendance at many of our programs and functions has grown dramatically, grounds visitations have been disappointing. The needs of the actively retired have been well-addressed and we are making progress with respect to children and working people but we have almost no success with the very elderly or Hispanics.

Trends

1. Local: We have benefited greatly from the continuing development of the Rogue Valley as a retirement center both with respect to clients and members.

2. OSU: The revolutionary change in Biology from a descriptive field-based science to a laboratory chemistry-based one probably means that, so long as we are in OSU’s Horticultural Department, we will be step-children.

3. Green revolution: Although home horticulture is unlikely to do much for global warming or make much economic sense, we will continue to benefit from the public desire for natural and delicious food and a beautiful environment.

Judy Williams, Recording Secretary Pro Tem
Master Gardener 2004
**Calendar of Upcoming Events**

**Friday, November 13**
Board Meeting, 9:30–Noon

**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

**Thursday, November 26**
THANKSGIVING

**Friday, December 4**
Board Meeting, 9:30–Noon

**Tuesday, December 8**
Maintaining a Home Greenhouse
7:00–9:00pm
—Don Shaffer, Master Gardener

**Friday, December 25**
CHRISTMAS

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

JCMGA website: [http://extension.oregonstate.edu/sorec/mg/](http://extension.oregonstate.edu/sorec/mg/)