

Garden Beet

Newsletter of the Jackson County Master Gardener™ Association • September 2009

OSU Annual Open House Just Around the Corner

Who do you think of when you hear the motto, "We're grounded and green, but we're powered by orange?"

Why, that's everyone connected to the OSU Extension Service! And to showcase, publicize, and celebrate the many varied services available through the Extension, an Open House with that motto will be held 9:00–3:00 Saturday, September 12. There will be something for everyone at the Open House just as there is something for everyone at the Extension.

The emphasis of the Open House will be on sustainable living in all aspects of life. Stan Mapolski will be broadcasting his weekly radio program live. The Family Food Education Volunteers will be stressing healthy and safe eating with tomato, grape, and salsa tasting. The Master Recyclers will have information on where and how to recycle just about anything you want to get rid of. The 4-H will be doing face painting, selling hot dogs, having technology demonstrations, and doing the all-important clean up. Family and Community Health will offer demonstrations by the Strong Women classes.

Booths will be set up in the auditorium highlighting the services



available through the Small Farms Livestock and Forage program, Commercial Agriculture program, and Forestry and Natural Resources program

along with all the other programs available at the Extension. The demonstration gardens will be open, head gardeners will be on hand, and "What's Going On" information sheets will be distributed. The Plant Clinic will be open.

One of the main attractions of the day will be hay rides offered by the Agricultural Experiment Station. They will start at the arboretum and travel to all parts of the Extension grounds. Talk about a chance to really see what goes on!

If, like many of us, you focus on the Master Gardener program when you come to the Extension, the Open House can be a real eye-opener.

As wonderful as the Master Gardener program is, there is so much more going on and available to all of us at the Extension! Load the family in the car, hit the Jacksonville city-wide yard sale either coming or going, and come out to get the "full-meal deal" offered at the Extension Service.

Jane Moyer
Master Gardener 2005

OSU Research and Extension and the Master Gardener's Annual **OPEN HOUSE**



Saturday, September 12

For more information, or to assist with the preparations, contact Judy Wallace—ranchwallace@gmail.com

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

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Master Gardeners Really Do Make A Difference

Oregon Master Gardeners statewide contributed over 174,000 hours of their time in 2008. More than 20,000 of those hours were donated right here in Jackson County. That works out to about 50 hours for every Jackson County Master Gardener. WOW!

And what do the citizens of Jackson County get from that? Training in sustainable gardening techniques through the annual Master Gardener Program plus evening and weekend programs. An all-day gardening symposium at Winter Dreams/Summer Gardens. The Spring Fair with vendors, classes and the best plants in the Rogue Valley from our Greenhouse and Gramma's Garden. Regular Channel 12 TV spots on Scott's Garden. Weekly columns in the Mail Tribune written by two Master Gardeners. Programs throughout the Valley given by members of the Master Gardener Speakers Bureau. Garden tours to marvelous gardens around the Valley. An amazing variety of Demonstration Gardens. An outstanding Children's Garden program, training the gardeners of the future. Grants to schools and a college scholarship. And of course, the best Plant Clinics in the state, answering thousands of gardening and home landscape questions each year.

All of these activities and more have two things in common. First, all are educational in nature, passing on the science-based home horticulture knowledge of Oregon State University. And second, all are possible only because of the dedicated and professional services of our nearly four hundred Jackson County Master Gardener volunteers. My favorite personal activity is boasting to anyone who will listen, about you and everything you do.

Now it's time to tell me what you've done this year and how many hours you volunteered doing it. Turn in your Volunteer Log Sheet for 2009. Remember that the Master Gardener year runs from November 2008 through October 2009. So include your hours from last November and December and estimate what you'll be

donating in October. I need your reports by October 15 in order to include your time and activities in our year-end report.

Help me keep boasting about you—turn in your hours now!

Bob Reynolds
*OSU Urban Horticulture Agent
Master Gardener 2005*

BEET BOX

Editor, Graphic Design & Layout
Cheryl Magellen: gardenbeet@trinity2500.com

Editorial Assistance & Board Rep
Carol Oneal: caroloneal@charter.net

Photography
Carol Orsetti: carral069@gmail.com

Proofreading
Judi Holdeman: judilois@msn.com
Carol Oneal: caroloneal@charter.net
Susan Bowden: nutrients4life@charter.net
Shari Dallas: sademac@sbcglobal.net

Mailing
Lead: Pam Harmon Alternates:
Valerie Sherier, Barbara Kellis-Ring

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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

This President's message comes to you with a heavy heart. On May 20, my wife, Margaret, was diagnosed with AML which is a type of leukemia, or blood cancer. We were transported to Portland immediately and she remains in treatment at OHSU. Although she is responding well, her next phase of treatment to begin September 9th requires us to remain in the Portland area until around the end of this year.

Ron Bombick has stepped in for me as President the last 3 months. I want the whole membership to know how great he has been in supporting both me and the JCMGA during Margaret's early treatment, which has taken me to her side as her husband of 45 years, medical advocate, and caregiver. When I had a more certain idea of her continued treatment requirements in early August, I submitted my letter of resignation as your President to Ron Bombick and your Board. I simply cannot be your President any longer, considering the geographical and emotional restrictions I find myself facing. I want to thank all of you for the opportunity you have given me to serve as your President. I will try to stay in touch as often as possible.

In closing, I would like to thank those of you that have sent emails and cards to Margaret. She appreciates every one of them. Keep them coming if you can.

Please don't let a day go by that you don't smell the flowers. Life can change for us, but the flowers are always there.

Respectfully,

Rollin Mack
Master Gardener 2007

Recognition for Scott's Garden

Following is a note that a viewer sent into Scott Lewis, meteorologist at KDRV-TV (channel 12), after watching Scott's Garden, the weekly JCMGA gardening segment which airs Tuesdays on the 5:00 PM news. Scott's Garden is now in its eighth season. And, a special "thank you" to Myrl Bishop who presented the segment on containers. Good job, Myrl!

I just want to tell you how much I appreciate this series. I am disabled and have COPD so I am unable to work my big garden. Then I saw the episode about container gardens. Well, needless to say, I have peppers (producing), green beans (in full bloom), and zucchini (also blooming) all in buckets on the deck. My tomatoes are in an old bathtub and also doing well. I just had to tell you thank you. I can now work in a garden!!!!

Linda
Dorris, CA

Open House Cherry Tomato Tasting

The Kitchen Garden is doing a cherry tomato tasting for open house. We are in need of different varieties to taste. If anyone is willing to share theirs please bring them to the Extension on September 10th, 11th or early on the 12th. Please label the variety and leave them in the kitchen area in the auditorium.

Thank you,
Carole Evans

BIG Zucchini Pie

This pie tastes exactly like apple pie—you really don't know the difference. You use those "big" zucchini's, but they must still be tender enough to pierce the skin easily with your thumbnail.

Peel, cut in quarters lengthwise, remove the seeds and slice crosswise.

Toss together:

4 cups sliced zucchini, cooked until tender-crisp
2 tablespoons lemon juice
dash of salt

Mix in a bowl:

1¼–1½ cups sugar or Splenda
1½ teaspoons cinnamon
1½ teaspoons cream of tartar
dash nutmeg

3 tablespoons flour

Add the zucchini and stir well. It will be runny, but that's OK. Dump the filling into a 9 in. crust and dot with butter. Add the top crust and bake at 400F for 40 minutes or until golden brown.

—Origin: Audrey Cleveland in Orland, CA

If you want to make a good 12 in. pie, use 6 cups sliced zucchini, 2 tablespoons or more lemon juice, a dash of salt, 1½ cups sugar or Splenda, 2 tablespoons flour and 2 tablespoons cornstarch, 2 teaspoons cream of tartar, 2 teaspoons cinnamon, and a dash of nutmeg.

You really do get the "best" apple pie ever from zucchini!

—Submitted by **Chris Greene**, MG 2006

Garden Tour Fall is in the Air

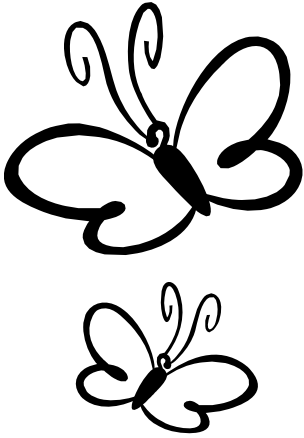
We are all looking forward to the cooler Fall weather, and we have planned a comfortable walk through two charming gardens for our September Master Gardeners tour. We will meet on Friday, September 18th at 9:30 am at the extension center parking lot and drive into Jacksonville to visit the historic home of Jackie Reavis, who's long-time Master Gardener's talents have created a beautiful flower filled landscape. We feel honored that Jackie never says no to our Master Gardeners visits. We will then head back toward the extension, detouring off the old Jacksonville Highway to visit 122 Janney Lane where Paul and Joanie Kintscher, who are both Master Gardeners, have been remodeling a 1926 brick house, guesthouse, and the gardens surrounding them. Plenty of shade, comfortable chairs, and cool drinks await you there. Bring a sack lunch and visit in the garden before returning to the extension office. Paul and Joanie will provide a few extras.

Please RSVP to pkjk@pacbell.net. Let's meet promptly at 9:30 am so we will have plenty of garden time.

See you there!

Judie Richardson-Loveless
Master Gardener 2008

Garden Letter



On the 12th of September the Master Gardeners will be hosting an Open House at Extension. The welcoming of friends and neighbors to share the gardens and enjoy the experiences of the Master Gardener program has become an annual gathering. In the years past, we shared a show-and-tell day with the Hanley neighbors and the Tree Farm. Growth has made it necessary to focus on our own location the past few years.

Expect a fun day with the gardens and grounds spruced up and exhibits available to show our projects and experiments. All areas of Extension are involved in sharing the knowledge of what is happening with their projects, too.

The Craft garden, where I have worked the last two years, will have a table set up as we did last year, on the West end of the Extension building. The garden itself may show the ravages of harvest, as we are picking each week to take plants home to dry the everlastings and other flowers that are useful for drying. Earlier that week, we will have had our wreath-making and potpourri class and will show some of the end products of our season's growth. There will be some wreaths completed and others in progress. Stop by and visit with us.

I talked earlier about transitions and coming next year in the Craft garden area will be a new experiment. A succulent and sempervivum garden will grow where the annual everlastings have been the past two years. Daniel Killam, a 2008 MG, and grandson of Carol Oneal will be taking care of the West Garden next year. He has three more years of high school, and a major interest in this kind of plant. When I heard he was wanting a garden to further his interest, we agreed that after the Open House, he would begin to transition into the Craft garden space. So easy, as most of the everlastings are annuals. There is water, sun and shade, and good soil. What few perennials remain will be transferred to other gardens. I am excited for Dan to have a good space for his project. The Extension gardens have a reputation for being an experimental place for both the gardeners and sharing with the public I am going to transition to the Arboretum, my favorite place in Medford, and one I have actively tended over the years, but with never enough time. Blackberry bushes, watch out! I also work in the front garden of the Research building, so it will be nice to be almost all in one place.

We are off to Santa Fe and Taos this month and I am excited to visit High Country Gardens. They have several nursery outlets and gardens in Santa Fe and a wonderful catalog that f

eatures hardy, drought-tolerant plants. Are you familiar with this catalog? It is full of information about the illustrated plants and how to grow them. I am especially interested in drought-tolerant plants that will take our summer heat, yet survive our Mediterranean winters and the occasional cold snap.

Haydn and I had such a fun time hosting part of a garden tour last month. Judi Richardson-Loveless has blessed us all with her arrangements for this year's tours. We have seen some pretty fine gardens and a selection of different kinds of gardens. Garden tours are a real learning experience, and I encourage you to take as many as you can. Anyway, I want to thank Judi for all the extra effort she has made on our behalf. A big job and one well done!

Another person who deserves our appreciation and thanks for a big job well done is Judy Wallace, the Apprentice Coordinator. Many hours have gone into her job, connecting and helping the apprentices. Then, each Wednesday she shows up for the break with water, coffee, tea, and donuts. The break time is a social time where the gardeners take some time to connect with and enjoy each other. It is the web that helps hold us together. We used to have a head gardeners meeting a couple times a year to help keep up with what is happening in the gardens. We talked about future hopes and plans for each garden and discussed how to be supportive of each other including identifying our needs and concerns. I hope this may be reinstated again. I know that Dan and I are grateful that his wishes for a garden became known to me and we could work something out that was beneficial to us both. It was serendipity, luckily. Let's figure out how to have a meeting, ugh, before and after the season to keep us aware and in the loop.

I want to talk about bulbs next month. I love thinking about a lovely woman Master Gardener that I first met long ago during a talk she gave about bulbs. I remember her saying that those bulbs that had a second one attached were family and two-for-one. Also, she always said keep the pointy side up. Such simple admonitions to such a wonderfully remarkable plant. A treasure and almost always a success. Get out those bulb catalogs and start dreaming of spring.

COME TO THE OPEN HOUSE! Come visit the gardens; you are always welcome.

Cora Lee
Master Gardener 1994

Gracing the Winter Garden with *Garlic*



Although sowing garlic signifies the seasons last seeding, it in turn is the start of a subtle scene into the world of winter gardening. When the first frost finds us fleeing for the flaming fireplace, garlic is gleefully growing in its underground grotto.

Allium sativum, garlic, has enjoyed many centuries of such growing grandeur by many ancient civilizations. Its powerful flavor punch is indispensable in cuisines around the world as well prized for therapeutic abilities.

Garlic grows great in the Pacific Northwest. Not producing viable seed, it must be purchased. Grower's markets are great sources for native stock. Use mail-order catalogs for unusual varieties. Order early in the summer for the best available selection. Note: Avoid bland supermarket bulbs likely tainted with chemicals to inhibit sprouting.

Since garlic needs over wintering, starting in Sept-Nov will ensure proper spring bulbing. Autumn planting also gives the little guys a great boost to begin the rooting that secures them in their bed.

Preferring a fertile well-drained environment, amend soil with good rich compost. Raised beds or ridged rows will keep the roots contented. Before planting, beds may be further amended with alfalfa or soybean meal to provide nutrients during bulbing.

To plant, break garlic bulbs into individual-unpeeled cloves not more than 24 hours before planting or they'll dry out. Make a hole 1–2" deep for each clove, (a dibble or 1" diameter piece of dowelling

works well for this task) then drop into the hole pointed tip is up and the flat end down. It takes a lot of energy to send a leaf stock to the surface when it's planted upside-down. Cover the cloves with about 2" of soil, topping off with a light blanket of mulch to keep the cloves comfy for the winter.

If fall rains haven't hit, hand water newly planted cloves. Once the accumulating clouds burst forth, blessing the soil with their booty of significant showers, you can curl up with your seed catalogs and a cup of hot cocoa. When the first emerald shoots emerge in early spring, feed voracious young plants an organic high-nitrogen diet of fishmeal every two weeks. Stop when bulbs begin forming in mid spring.

Preferring a moist environment, garlic should be kept well irrigated until the tops start turning golden in late spring. Thereafter, an occasional shower to freshen the foliage is all that's necessary. This should help prevent molds and staining of maturing heads. When there's 3–4 remaining green leaves per stem, (each leaf provides one layer of protective covering for the heads), it's time to harvest. Harvesting when all leaves are dry will give you heads that are blown open with poor keeping quality.

To harvest garlic, first soak the soil. Gently loosen bulbs with a spading fork placed well beneath them, and then lift by their tops. Tie in bundles, (soft necks may be braided) then suspend in a shady well-ventilated location until dry, about 2–4 weeks. Once cured, they should be stored in a dark-dry-cool area, (pantry or insulated storage building) at 55°–65°. You can keep the garlic in bundles or remove the cloves and store them in mesh bags screen shelves or old panty hose.

Although you can consume all your garlic, save your best stock to set out next season. Remember to rotate your rows. Sowing in fresh soil helps foil the foes from following your cloves to another corner of the garden and ensures a stealthy stock for future seasons seeding and healthy harvests.

Sydney Jordan Brown
Master Gardener 2000

Recipe:

Garlic Rub

1 large head garlic,
cloves separated
and peeled

Sea salt

Extra virgin olive oil

Press cloves of garlic in bowl. Add 2½ tsp sea salt. Stir with whisk until creamy paste forms. Let sit about 15 minutes. Slowly whisk in 1/3 cup oil. May be refrigerated about two weeks or freeze for longer storage. About ½–1 tsp is great tossed with 2 cups vegetables before cooking, or with pasta, in sauces instead of other plain oils in sauces, to flavor salad dressings, spread on bread for delightful garlic toast. Also makes a great paste rub for meat. Rub meat with garlic paste 24 hours ahead of cooking. Makes about ½ cup

HERBAN RENEWAL

Thyme (*Thymus spp.*)



Punsters will undoubtedly have a field day with this herb but, without further ado, it's time to do thyme.

Thyme, a perennial aromatic shrub, is native to the western Mediterranean area but is widely cultivated. It grows wild in the Catskills of New York; the seeds were carried by the fleece of sheep from Greece. It grows best in Zones 5 to 9 in full sun in relatively poor but well drained soil, with a pH ranging from slightly acidic to alkaline. In wet soils it is subject to fungal diseases and root rot. (Spider mites can also be troublesome.) It grows to about a foot and thus makes a good edging, knot garden and windowsill herb.

The many creeping varieties make excellent ground cover and rock garden plants and generally withstand cold winters better than the bushy varieties providing they have excellent drainage. A layer of sand mulch helps prevent freezing and thawing damage. Variegated varieties are usually more difficult to grow. There are about 350 species along with numerous cultivars and hybrids. The flower colors vary from pink to crimson to white and this member of the Lamiaceae (formerly Labiatae) family generally flowers in June and July. After flowering, the herb should be pruned to help prevent woodiness. Culinary and craft varieties of the herb usually need to be replaced periodically. Propagation methods include seeding, cuttings from half hardened new growth preferably with a heel, division and layering. As a companion thyme is said to benefit solanaceous plants and may repel white flies and cabbage worms. Bees love the flowers and the resulting honey is excellent; Mount Hymettus near Athens is famous for its thyme honey.

The genus name may come from the Greek word for "courage" as thyme was thought to invigorate the senses or it may come from the Greek, "to fumigate," because it was burned to rid dwellings of stinging insects. Roman soldiers bathed in thyme water for additional vigor and it was used as a strewing herb. In early days, gardeners set aside patches of thyme to provide homes for fairies who danced in the wild thyme beds on Midsummer Eve. A soup of beer and thyme was an antidote to shyness and thyme tea alleviated nervous disorders as well as nightmares. Thyme pillows were used to relieve epilepsy and melancholy. Hildegard of Bingen mentioned it as a treatment for leprosy, paralysis and "excessive body lice."

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Thyme was also associated with death because the souls of the dead were thought to rest in the flowers. It was often planted on graves especially in Wales and even now the Odd Fellows toss thyme sprigs into the grave. It has been said that thyme was one of the fragrant herbs of the Virgin Mary's bed.

Thyme has been used medicinally as a carminative, vermifuge, rubefacient and antiseptic. It was used to treat worms but an effective treatment was often fatal. Cold infusions were used for dyspepsia while warm infusions were used for hysteria, flatulence, colic, headache and dysmenorrhea. Thyme poultices, some containing pears and figs, were used to treat inflammations and sores. From the 15th through 17th centuries it was used to fight the plague and, as late as WW I, the oil was used on the battle field as an antiseptic. The essential oil is thymol which, in pure form, can cause dizziness, vomiting, muscular weakness, overstimulation of the thyroid gland and can depress heart rate, respiration and body temperature. Today thymol is used to flavor cough medicine, Benedictine, tooth paste and mouthwashes and in colognes, aftershave lotions, shingle medications, soaps and detergents. Thymol is also used in embalming fluid and as a preservative for biological specimens; thus confirming the effectiveness of the Egyptian use of thyme in the preparation of mummies. The oil may irritate sensitive skin and any internal use of a thyme based preparation should be treated with caution.

The thyme flavor has been described as tasting delicately green with a faint clove aftertaste. An herb newsletter advises cooks, "When in doubt, use thyme." Thyme is an ingredient in fines herbes, bouquet garni and herbes de Provence and is especially popular in French, Creole and Cajun cuisines. Thyme complements long cooked meats, soups, sausages, breads, cheeses and most vegetables. Lemon thyme enhances fish, chicken and custards. Other thymes have flavors of fruit, nutmeg, camphor and caraway.

Kipling says "wind-bit thyme that smells like the perfume of the dawn in Paradise" and Shakespeare in [A Midsummer Night's Dream](#) writes "I know a bank where the wild thyme blows." Now for some practical advice: wild thyme tea is supposed to help cure a hangover. Let the good thymes roll!

Ellen Scannell

Master Gardener 1986

From the Window Seat

Gardening Green

(And There You Have It! As the British say)

It's a magazine, actually, a special issue from "Fine Gardening," with the best of the magazine's traits: straightforward, lots of facts and techniques and great photography to show the way. Subtitled "Nature's Way to a Beautiful Yard," this issue is both a visual treat and factual treasure.

Take the article "Organic Roses? Yes, you can!" One introduction page with large background photo, 2 pages of charts (the 4 columns are a sketch of the problem, symptoms, prevention and treatment) on 13 problems, and one page of short text. There you have it (rose care) in a nutshell.

Ann Lovejoy's "Creating a Sustainable Garden," written in her wonderful style, a rationale, presents the why and how to eliminate lawns, to choose plants adapted to the climate, and to plant close enough to prevent weeds. There you have it (sustainability) in a nutshell.

Articles are equally divided; techniques vs. plants and design. Technique articles are especially helpful. 'Simplify with Seeds,' 'The Green Way to Build a Bed,' 'The Easy Way to Make Compost,' 'A Simple System for a Healthy Garden,' 'Put the Pinch on Pests' and 'Organic Roses' cover the essentials of organic techniques. The articles on plants and design lend toward the more creative aspect of gardening, malleable to one's tastes.

There you have it (the essentials of organic gardening) in a magazine format (a nutshell).

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. Thanks to Marsha for getting the shelf!

Mryl Bishop

Master Gardener 2000

Most of the books reviewed here are new on the shelf and readily available at Barnes and Nobel or Bloomsbury's. Once in awhile, an older book might be found in a used bookstore or at the library. If not, it is likely to be available at Amazon, Powell's or the ABE, Advanced Book Exchange, on line.

Judy Williams

Her Grandma's chicken ranch in Southern California was a place Judy always looked forward to visiting as a child. She liked the chickens, but something in country living began calling her.

Growing up in the Castro Valley was "in the country" at that time, but actually having a garden would wait for several years.

Following high school, Judy attended Stanford University, receiving her bachelor's degree in history. She married soon after graduation, and went with her husband to Chicago in 1965 for four interesting years.

Next came a real reversal of climate, as they moved to Hawaii in 1969, where they lived for thirty years. It was back to school for Judy, and she received her MBA from the University of Hawaii.

As her professional career developed, and with a daughter now a part of the family, the gardening idea was still calling, but had to wait a bit longer.

Most of her professional career in Hawaii was spent with a company that grew sugar cane and was active in property development and shipping. Judy eventually became Vice President of corporate development and planning. In that role, one of her largest and most personally satisfying development projects was the conversion of 4,000 acres of unprofitable sugar cane land on Kauai to the cultivation of coffee. Once the trees began producing, she took a two-year hiatus from her corporate development job and moved to Kauai to manage the start-up of the coffee business.

There was unexpected change in the works, however. In 1999 Judy moved to San Francisco to take the position of Vice President of corporate development at Matson Navigation Company. After a delightful four years back in the Bay Area, Judy and her second husband took a casual trip to the Rogue Valley and immediately fell in love with it. Before the trip was over, they had bought a 40-acre property in Williams and Judy took early retirement.

Judy says a former Master Gardener owned the property they purchased, so the soil had been amended, and much attractive



Judy Williams

landscaping was already in place, for which they are grateful. They are also happy to be close to their daughter, who is a physician in Berkeley.

At last, Judy could answer the call of the garden, and became a Master Gardener in 2004. She became active in JCMGA as Recording Secretary, Membership Secretary, and Chair of Spring Fair. Retirement has allowed Judy to do some of the traveling she loves. In the past few years she has visited Bhutan, Thailand, Turkey, and New Zealand. Additionally, she loves to cook, and has recently become a very active volunteer for Josephine Community Libraries.

Carol Oneal

Master Gardener 2002

(substituting for Margaret Mack)

Membership Changes

Contact Changes:

Mei and Li Harder
8694 John Bay Drive
Gold Hill, OR 97525

Kent Marlia-Johnson
kmj.gmj@gmail.com

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

Classes in September

Wondering what to do with all those grapes that are weighing down the vines in your backyard? Well, wonder no more. Here's your chance to learn to make your own wine.

A beginning **Home Winemaking** class will take participants through the complete process from harvest to bottle. Instructor, **Linda Sue Donovan**, studied winemaking at UC Davis and has extensive industry experience. The goal of this class is for every student to make 10 gallons of "drinkable" wine. The class will meet from **7–9 PM** on two **Tuesdays, September 8 and 15** and will finish with an exercise of harvesting, testing and adjusting sugars and acid on **Saturday, September 26**.

For those who really get into it, an additional class, **Advanced Home Winemaking**, will be taught by **Linda Sue Donovan** on **Tuesday, September 22 and Thursday, September 24** from **7–9 pm**.

Both classes will meet in the **OSU Extension Auditorium**. The registration fee is \$30 per person, per class. Pre-registration and pre-payment are required. Contact Paula Burkhalter at 776-7371 to register.

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!

Feng Shui in the Home Garden

Feng shui (English pronunciation: *fung-shway*) is an ancient Chinese system of aesthetics to help improve life by arranging the surrounding elements in a way that will block negative energy and draw in positive energy. It literally translates as "wind-water" in English.

The history of feng shui is long. There is evidence in China of its practice as early as 4000 BCE. One of the grievances mentioned when the Boxer Rebellion erupted was that Westerners building in China were violating the basic principles of feng shui. After Richard Nixon journeyed to the People's Republic of China in 1972, the practice of feng shui appeared in the USA.

With the passage of time and feng shui's popularization in the West, much of the knowledge behind it has been lost in translation or not paid proper attention to. When feng shui is not applied properly, or rather, without common sense, it can even harm the environment, such as was the case of people planting "lucky bamboo" in ecosystems that could not handle it.

Because feng shui lacks a scientific basis, it cannot be recognized as anything other than a set of interesting theories. And, yet, it's fun to explore how it relates to landscape design. On **Thursday, September 10 (7:00–9:00)**, in the **OSU Extension Auditorium, Bonnie Bayard**, a Master Gardener and landscape designer, will present **Feng Shui in the Home Garden**. She will explore the theory that making small adjustments in the natural rhythms of your garden can make big changes in your life. Master Gardeners wearing their badges will be admitted free. Others who attend will be charged \$5. Refreshments will be served.

Jane Moyer
Master Gardener 2005

FFEV Classes in September

Tomatoes and Salsa

(including fruit salsa)

Tuesday
September 29,
7 p.m. to 9 p.m.

Come learn safe techniques for preserving your tomato bounty. Tomatoes are considered borderline in acidity, so learn how to compensate for that. Come learn how to safely preserve tomatoes in combination with other ingredients such as peppers, onions, and fruits.

Winter Dreams/ Summer Gardens

What does that mean? Mentally, fast forward to January. Yuck! It's gray. It's dreary. It's either rainy, snowy, or foggy. The holidays are over and we are all itching to get out into the garden but it's the time of year to stay in. All you can do is "winter dreaming." And that winter dreaming leads to planning for when you can get out there. In other words, winter dreams lead to summer gardens.

To encourage this dreaming-to-gardens process, Jackson County Master Gardeners Association sponsors an annual gardening symposium appropriately titled "Winter Dreams/Summer Gardens" on the first Saturday of November. (My American Heritage Dictionary tells me "symposium" is just a fancy-schmansy word for "conference.") It's an opportunity to get together with fellow gardeners to stock up on the fuel for those winter dreams.

This year's Winter Dreams/Summer Gardens Symposium has some changes that are particularly exciting. The classes promise to be outstanding: there will be classes designed specifically for beginners as well as advanced classes for the knowledgeable gardener and offerings for those of us who fall in between. There's a new location: the RCC/SOU Higher Education Center in Medford was chosen because it is a more central location, has "smart" classrooms which are better suited for both presenting and learning, and was less expensive than our previous location. The cost has been reduced: due to lower expenses, the effects of the current economy, and the belief of the Winter Dreams committee that there are potentially more participants this year, the decision was made to lower the registration fee to \$40 and lunch is included.

YOUR HELP IS NEEDED to tap those "potentially more participants." First, plan to attend Winter Dreams Summer Gardens yourself. Mark your calendar now for **Saturday, November 7**. Then, think of neighbors, friends, relatives, acquaintances, even enemies who are gardeners. There are two invitation cards enclosed in this issue of *The Beet* for you to give to those who might be interested in attending, especially those who have never been and are not on the current mailing list. (Additional invitation cards are available at the Plant Clinic and Bob Reynold's office.) Later this month, you will receive an e-mail with Winter Dreams/Summer Gardens information---forward it to everyone you know. Finally, watch your mailbox this month for the class information and registration form. Fill it out and get it sent back in so it doesn't slip your mind.

Now sit back and get a head start on your winter dreaming!

Master Gardener Profile

Judy Wallace

JCMGA has a true Native Oregonian in its membership—Judy Wallace! She is a fifth generation Oregonian: born, raised, and still a resident of the Rogue River area.

As she grew up there, she remembers her mother picking strawberries early in the morning, in the front yard, although she does not recall having a big vegetable garden.

Judy wanted to join Boy Scouts, but since "they wouldn't let her," she became active in 4-H instead. Giving a demonstration on how to make muffins as an eleven-year-old started her on the road to her organizational and public speaking abilities.

After graduating from Rogue River High School, Judy moved to Chico, California, where she attended college in the early 70's. She did not complete her degree then, but went to work for Playtex, in a job for which she traveled a great deal.

Always an adventurous sort, Judy took up skiing and skydiving, where she met her future husband. They both competed nationally in "relative work," which Judy explained as being like synchronized swimming while skydiving.

Following their marriage, they lived in the Sacramento area; then Judy, Dave, and their son returned to Oregon in 2003 to live in the Applegate.

After hearing about the Master Gardener class from her neighbor, Carolyn Bottroff, they both attended and became part of the graduating class of 2007.

Judy was very impressed with the wealth of knowledge in the classes, and the delightful people she met, and knew that JCMGA was where she wanted to be.

She immediately became active in the organization as an apprentice in the Rose Garden in 2007, chair of Open House in 2007, 2008 and 2009, as well as Apprentice Coordinator in 2009.



Judy Wallace

Judy expresses a great deal of enthusiasm for the Master Gardener program, and says she "looks forward to many years of working with JCMGA—it's a wonderful organization!"

And yes, Judy did finish college, receiving her degree in Science in 1993!

Carol Oneal
Master Gardener 2002

*(substituting for
Margaret Mack)*

September in the Plant Clinic

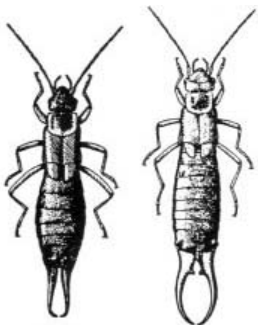
Earwigs Revisited



Earwig development



Earwig damage



Female and male earwigs



After working in the Growers Market and in the Plant Clinic during the month, it is apparent that earwigs have given many gardeners a great deal of frustration this year. The following article was written by Marsha Waite and appeared in the 2008 *Garden Beet*.

Got earwigs? Wow, every year they seem to grow exponentially and they are starting to consume things I've never seen them touch. The summer heat doesn't seem to faze them either. Our mild winters have kept over-wintering adults alive and well, and there are not many earwig predators that help us control the swelling populations.

Most of the control recommendations say to remove mulch and bark in the garden and around homes. Nah, I don't think so, not here in the Rogue Valley. It's just too hot in the summer to leave plant roots exposed to the 100+ degree temperatures. Earwigs can hide in many other places such as under rocks, boards, cracks in tree bark or fruit, under pots or any other sheltered spot that is preferably shaded and moist.

Although earwigs are considered somewhat beneficial because they eat some harmful insects and their eggs, they can do a lot of damage to plants in a short amount of time. Nymphs will eat small holes all over plant leaves (not just the edges) and can totally consume a marigold in a few days.

Since earwigs are nocturnal, check plants at about 10:00pm with a flashlight and you will see earwigs of all sizes munching away on most of your garden plants that are showing damage. Although earwigs eat lots of different plants, some of their favorites are clematis, marigolds, dahlias, daisies, foxglove, Echinacea, corn silk and ripening peaches. This year they have

destroyed nearly all my cantaloupe, cucumber and squash seedlings, so young plants seem to be particularly vulnerable.

Trapping earwigs with leftover coffee or 1:1 ratio of soy sauce and vegetable oil in a yogurt container . . . buried up to the rim can be an effective tool for reducing earwigs in the garden. Dampened rolled newspaper, pieces of hose or corrugated cardboard rolls can trap earwigs. Toss any of the pests into soapy water to drown. Insecticidal soap sprayed directly on earwigs, especially nymphs, kills them.

Try to attract beneficial insects, such as tachinid flies and the parasitic flies (*Digonichaeta setipennis*) which can attack and kill up to 1/3 of the earwig population each year. Here is a list of plants that attract these earwig parasites. You can plant them where you want to control earwigs.

- Anise (*Pimpinella anisum*)
- Buckwheat (*Fagopyrum esculentum*)
- Coreopsis (*Coreopsis tinctoria*)
- Cosmos (*Cosmos bipinnatus*)
- Dill (*Anethum graveolens*)
- Fennel (*Foeniculum vulgare*)
- Golden Marguerite (*Anthemis tinctoria*)
- Painted Daisy (*Crysanthemum coccineum*)
- Tansy (*Tanacetum vulgare*)

There is a new organic bait on the market that kills earwigs, snails, slugs, sow bugs and other crawling critters. It is called Sluggo Plus. It's all natural with iron phosphate and spinosad. Spinosad is the product of the fermentation of certain naturally occurring soil bacteria.

Thanks Marsha, for the permission to reprint this article.

As an update on Sluggo Plus, some people have had good luck with the product, however some say that it is no better than the other strategies that the article describes. If you do use Sluggo Plus, it must be moistened after application to activate the spinosad (*Saccharopolyspora spinosa*). The product in turn excites the insect's nervous system, causing involuntary muscle contractions, leading to paralysis and death. If you do use it, please let me know whether or not it worked for you.

Wendy Purslow
Master Gardener 2006

Splinters from the Board

Jackson County Master Gardener Association Board of Directors Meeting – July 1, 2009

Officer Reports

President-Elect (Ron Bombick)

Rollin Mack has submitted his resignation as President. Rollin and Margaret are entangled in a medical emergency that will not be resolved until at least the end of 2009.

Jim Foster also submitted his resignation as Vice President.

OSU Extension Agent (Bob Reynolds)

Carol Oneal has been appointed as the Jackson County representative on the OSU Extension Advisory Committee. The first increase in five years, the registration fee for the next class will be raised to \$175. Jim Scannell commented that two important decisions stand out in JCMGA history: the moving of Spring Fair to the Expo Center and the moving of the organization's headquarters to the OSU Extension Research Station. Both were very controversial and both have proven to be very good for the organization.

OMGA Representative (Bill Hunt) Gail Langellotto, coordinator of the Master Gardener program, asked OMGA's board for a pledge of \$5,000 per year for five years to the Statewide Master Gardener Endowment Fund. Recently, the interest from this fund has paid for a half-time administrative assistant for Gail. Although it's not our decision to make regarding this request, several people supported Jim Scannell's comment that, because of the fees imposed by the Fund, it would be better to give Gail \$5,000 per year as a direct donation to OSU. In 2010, Dave Rugg will be the co-chair (with Gail) of Mini-College.

Committee Reports

Past President (Barbara Davidson) Two people from the 2009 class were part of the 16-person delegation to Mini-College from Jackson County. The centerpieces made by Judi Holdeman for Friday's banquet were the "rage of the evening!" "Concoctions" of produce, they were original, clever and very well-received. The Search for Excellence presentation about our apprenticeship program was very well

done. Thanks to Jane Moyer for a clear, comprehensive chapter display. Jackson County Master Gardener of the Year award goes to Clarence Wood. He's always an enthusiastic supporter of JCMGA. Jackson County Master Gardener Behind the Scenes award goes to Jane Moyer, who's involved in many, many JCMGA activities.

Greenhouse (Ken Thompson) Ken announced his resignation as Greenhouse manager. Jane Moyer and Bill Dietz will co-chair the group.

Grounds Master Planner (Richard Brewer) The Propagation Greenhouse and Greenhouse have recently had electrical problems. Additional power may be required from Pacific Power. All work must be completed by January to be ready for the next class.

Plant clinic (Marsha Waite) In June, of the 529 requests for assistance, insects were the most discussed topic, with vegetables and fruits following closely. In July, with over 500 requests, vegetables held the top spot, with insects and trees following. Marsha is tallying the count to provide assistance in planning evening classes, to offer topics for our 2010 class and to train advisors in the plant clinic.

Apprentice Coordinator (Judy Wallace) Judy presented Search for Excellence certificates from OMGA to Richard Brewer as originator of the program and to Carol Oneal as past-coordinator. As current coordinator, she also received one. She also presented a check for \$100 from OMGA to JCMGA.

Community Outreach (Jan Purkeypile) The Talent Harvest Festival, which is similar to Earth Day and has been celebrated for 37 years, will be held on September 12. Janet Rantz offered to visit the festival this year to see whether we should commit ourselves to it next year.

Membership Secretary (Judy Williams) Notice of 2010 membership dues will be sent at the end of October. Ballots are to be sent out about that time, too.

Gramma's Garden (Sharon Maurin)

Sharon introduced her co-chairs: Carolyn Trottman and Janet Rantz.

Spring Fair (Maryen Herrett)

Over the past few years, the Medford City Attorney has complained about the "hold harmless" agreement for the Spring Fair, since two city agencies each rent a booth. Because he hasn't identified the wording he'd like to see, Maryen plans a meeting with someone in his office to resolve the problem.

Winter Dreams

(Janet Rantz) There will be a "take-away" inserted in the September *Beet* announcing the next Winter Dreams. Hoping to attract more people, the activity has been moved to Medford and the entrance fee has been lowered and both advanced and basic classes are being offered.

Other Items Nathan Swofford (Garden and Grounds) has been authorized to purchase a chipper/shredder for the Compost Garden. Carol Oneal commented that our bookmarks have been updated. Please use the new ones when distributing them to the public.

Nancy Hunt

*Recording Secretary
Master Gardener 2005*

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

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OSU Open House
September 12

Calendar of Upcoming Events

Friday, September 4

Board Meeting, 9:30–Noon

Thursday, September 10

Feng Shui in the Garden

7:00–9:00pm

—Bonnie Bayard, Landscape Architect

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



*Winter Dreams /
Summer Gardens*

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