

Garden Beet

Newsletter of the Jackson County Master Gardener™ Association

• May 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



Small fruited tomato varieties
make excellent hanging baskets.

Mini-Gardens

Live in an apartment with no place to plant things? Or a rented house with landscaping that can't be disturbed? Want tomatoes and herbs close to the kitchen door where the patio is? Think there's no way you can have a "garden" in any of those locations? Take heart! Never say "never!" The smallest patio or porch, even a windowsill, can boast a crop of vegetables. Many seed companies are now producing varieties ideally suited for these mini-gardens.

For the smallest of spaces, think small quick-maturing vegetables such as salad greens and radishes; then include some herbs. If more space is available, add a patio tomato plant, a few carrots, some beets, maybe a cucumber vine.

Many considerations for growing in containers are the same as those for any garden. For example, at least six hours of sunlight a day is needed for most veggies. There are some special considerations for container gardens, though. Container gardens dry out more quickly so must be watered more often and, yet, it's also important to make sure adequate drainage can be assured. More frequent fertilization is required and it's also important to leach the soil occasionally to prevent build-up of injurious materials.

In doing research for this article, I did a Google-search on "container gardening." I found there are numerous sites with lots of good information on choosing appropriate containers, growing mediums that work well including recipes for making your own, watering and fertilizing requirements and lists of vegetable varieties that have been bred for use in small spaces and their individual requirements. There were two sites that I found especially helpful, although I must admit that I didn't go to many others after these two because they offered so much information. The Department of Horticultural Sciences at Texas A&M has a site at <http://www.aggie-horticulture.tamu.edu/extension/container/container.html> and Garden-Guides.com has another at <http://www.gardenguides.com/how-to/tipstechniques/containerindoor/container2.asp>. These were just two of many, so I encourage you to do a search of your own, if you want to be a container gardener.

Another option is to use the expertise available to all of us right here in the Rogue Valley. Marjorie Neal is teaching an evening class this month on Small Space Gardening, including the use of containers. (Details can be found in this issue.) And check with the Plant Clinic for additional sources of information. Everyone who wants to can be a gardener, regardless of where you live!

Jane Moyer
Master Gardener 2005

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You took the course and keep your copy of *Sustainable Gardening*, the Master Gardener textbook, on your shelf. You're dedicated to the idea of sustainable gardening and are thoughtful about your use of fertilizers, pesticides and water. You try to meet the textbook's definition of a sustainable garden as one that thrives with minimal inputs of labor, water, fertilizer, and pesticides. You mulch to preserve water and frustrate weeds, while the mulch decomposes and feeds the soil.

Good job! You should be proud of your hard work. But—is it enough? I've been feeling pretty good myself. And then I was asked what the carbon balance of my landscape is. Is it adding carbon dioxide (CO₂) or other greenhouse gases to the atmosphere, or is it helping remove them?

Well, I thought, I'm growing plants and plants use CO₂ in photosynthesis so I must be doing quite a lot of good. Right?

Maybe. But probably not. Not if I have a fairly traditional landscape with lawn, ornamental flowers, a vegetable garden and a few trees and shrubs. Yep, that's what I have. So what's wrong with that?

Plants do take CO₂ out of the atmosphere and convert it to plant cells. But only the woody plants sequester the CO₂ for extended periods. The CO₂ in grass, weeds and other non-woody plants is released fairly quickly after they die and begin to decompose, so there's little net CO₂ reduction from growing them.

And do you use power tools in your gardening? The gas lawn mower, trimmer and blower so essential to modern suburban life collectively generate large amounts of CO₂.

Most of us irrigate. I know I do, even though I try to be conservative. The development and maintenance of the water distribution infrastructure is a major source of CO₂. This is an example of "embodied energy", this is, the indirect form of energy consumption. And we use lots of embodied energy in our landscapes. Commercial fertilizers have to be manufactured or mined. Pesticides are synthesized or extracted from natural products. They are then packaged and transported. Energy is used (CO₂ is released) at every step.

Oh no! I thought I was being so good, so sustainable. What's a gardener to do?

Luckily, with a little thought and effort, we can go a long way towards reducing our garden's carbon footprint. Come back next month and I'll have some specific suggestions for what you and I might do. My first idea is to reduce the size of my lawn. What are your suggestions? Send them to me and I'll include them here.

Bob Reynolds
OSU Agent
Master Gardener 2005

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Serviceberry



Saskatoon, Juneberry, Shadblow, Sarvisberry, Alderleaf serviceberry—no matter which common name you use, *Amelanchier alnifolia* is one native plant that belongs in your cultivated woodland or if you're lucky enough, as a component of a natural landscape. Happiest in a moist sheltered spot, such as the edge of a pond or stream, this graceful small tree or multi-trunked shrub grows twice as high as wide, topping out at 8 to 12 feet, depending largely on the surrounding environment.

Serviceberry blooms on bare to barely-leafed out branches. Its drooping clusters of five-petaled, somewhat twisted white or pinkish flowers are very effective against a backdrop of darker foliage. Once leafed out, the light green foliage remains a cool presence throughout summer. Leaves are elliptical with a very slight serrated edge.

In fall, this Rose family member is capable of what *Sunset* terms "fiery" colors. Native Serviceberry is usually golden yellow—cultivars from the nursery are usually grafted selections with even finer fall colors. Look for selections 'Thiessen', 'Smoky' and 'Northline'.

It's the blue berries that are the frosting on this cake---beloved by the birds, it's a natural for a garden which is meant for wildlife. (Note: it is a favorite browse of deer!) The berries are also edible by humans (if you get there first) and were used by Native Americans as an ingredient in pemmican or preserved meat.

A taller version of the genus is *Amelanchier x grandiflora*, a cross between *Amelanchier arborea* and *A. laevis*. Rising to 25 feet in height, this airy shrub-tree sports larger flower clusters. Selections have been made to emphasize the fall color of this more northerly native—look for 'Autumn Brilliance', 'Ballerina', 'Princess Diana', and 'Cole's selection'. Foliage begins blue-gray to pinkish on some selections, and by autumn blazes with orange and red.

Amelanchier is a useful substitute in the garden for the invasive One-seed Hawthorn (*Crataegus monogyna*). Its one drawback is its tendency in gardens to develop fireblight. Large specimens may litter fruit and bird droppings. Shrubs and trees should be pruned after bloom, removing crossing, dead or diseased wood. Remember to sterilize pruning instruments after each cut if fireblight is present.

Serviceberry is one of those plants for special places—it's a spectacular choice if you can provide for its needs. Stan Mapolski chose it as one of his favorites: "Blueberries on a tree! It doesn't get better than that, except in the fall when it is spectacular!"

Marjorie Neal
Master Gardener 1994



KUDOS

I think Rollin has done our Master Gardener chapter a world of good. He offers his opinion when asked and gives his help when asked. Rollin makes any major problem seem small and always has a way to work something out. He's totally dedicated to our chapter. He attends so many meetings and gives so much of himself. I for one want to thank Rollin for always being there with his helpfulness, ideas and just being a great guy. Also I think that a Kudos should go out to Rollin's better half, Margaret. She is an unseen hero. She works hard for the *Beet* and has been a great inspiration to me.

Thanks to both of you!!!!

—Carol Orsetti



OUR WRITERS SPEAK

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!

Garden Letter



Aloha from the Islands. As you are reading this, we should be in Maui, with a stop in Honolulu on our way back. 10 days. It has been two years since we have been to our favorite place. Some of you may remember that we were going to move to Hawaii, but obviously we didn't. Good sense won out? Who knows, since it is a path not taken.

A shady place in our back yard is a substitute for the Islands. A refuge with ferns, hosta, bamboo in pots, and plants that mimic the look of the Islands. Sun or shade, you can have an Island if you want. It's all about the look.

Recently released by Timber Press is a book called *Tropicalismo* by Pam Baggett.

It includes photos, plant names, both common and botanical, icons for care, and descriptions. Also, I just received a catalog from Logee's Tropical Plants, 141 North St., Danielson, CT 06239. 1-888-330-8038, www.logees.com. It is a really neat catalog with pictures and information.

Tropical gardens have been a highlight in recent garden magazines. Wintering them over could be a stumbling block, since many are Zone 10 and won't survive our winters. I have had a banana tree and a hibiscus inside this winter. Bought at half price last fall, the hibiscus was full of buds and bloomed until November, plus one bloom in February. Not bad for \$4.00. The banana was in response to "Dulcy" the garden maven of the Oregonian who says she can't over-winter hers. A challenge. And the leaves were so pretty I couldn't resist the \$4.00 price. So a pot in the corner of the breakfast area and additional pots of other things and I suddenly had houseplants and barely enough room for breakfast.

So how do you get the look without a greenhouse or inside crowding? Think big leaves, interesting leaves, shiny leaves, and ground covers, as lush Island gardens show little dirt. Creeping, colorful groundcovers. Interesting perennials. Plants that are evergreen or return faithfully every spring, like hostas and ferns. Small shrubs work well and plants like gardenias and azaleas are used in the Islands. Then think of tropicals as annuals. Start with summer bulbs like *Eucomis* (Pineapple lily), *Caladium* and Taro. These can be over-wintered as bulbs and reset again in spring. Begonias, Coleus, impatiens, and other tender plants give the look of the Islands.

Depending on your garden, look closely at the plant requirements. My garden is mostly shady, and after the first summer I realized I had a sun spot that burned tender leaves. Cannas will fit there, as they are sun lovers that like moist places and will tolerate the early and late shade. Their bright colorful blooms are very tropical as are their richly colored flowers.

I have several pots of bamboo. Notice I said **pots**. Bamboo can have a way of wandering uncontrollably. A great background plant is *Nandina domestica*, (Heavenly bamboo). Colorful leaves, white spring flowers, red berries in fall and winter and mostly evergreen. Camellias and rhodies have good leaves all year, and bloom early enough to give a woodland spring look and the green needed for the Island summer look. I also like the looks of the *Fatsia japonica*, (Japanese Aralia). Big leaves, and very interesting bloom; shrub to small tree 5'-12'. It's for Zone 8-11, so expect some frost damage from time to time, but they come back fast.

Also the *Acanthus mollis*, (often called Bear's Breeches) is a candidate for the tropical look. Zone 7-10, they prefer some shade protection and moist, rich soil in spring and winter. They handle the long dry summer and fall quite well. This is a rhizome that goes deep and is known to spread, and can be difficult to eradicate. Plant it to stay.

Hibiscus syriacus, (Rose of Sharon) is hardy enough here to give the look of hibiscus flowers. There are also some hardy huge-flowering hibiscus you could try. The hibiscus that grow in Hawaii are not hardy here, except with special care inside in winter.

Climbing vines such as *Passiflora*, (Passion vine), and *Campsis*, (Trumpet vine) are two vines with Island looks. Clematis varieties look great. Even Morning glory and Moonflower add much to the look.

Woodland is my spring garden that transcends into the Island garden during summer and fall. The bulbs that hibernate all summer and winter give me bloom in the early spring when I want it most. Primroses, ajuga, and other small treasures blend in during summer and cover the ground. All enjoy the sunshine before the tree leaves bring shade. Hostas and *Tricyrtis*, (Toad lily) and the summer annuals fill in the space. I even like the big *Nicotiana alata* leaves and drooping, fragrant, white flowers that perfume the evening air. Add bamboo sticks, tiki lanterns, hula girls, (oops!, cross that out!) a hammock or easy chairs, a cool drink, a good book,Aahhhhh. Island summer.

Looking forward to real summer. Right now the big bloom season is in full swing. Take time to smell the flowers. Come on out to the Extension gardens. The class is over, but the apprentices are now involved with the demonstration gardens, which are really beautiful. Come and see. You are always welcome.

Cora Lee
Master Gardener 1994

Honey Sweet Snips



While spring posies are still primly poised, it's the perfect time to put in those parsnips. And if you're one of those who wouldn't give a pea's worth of planting space to such slovenly thought roots, you've likely not savored one plucked from your own soil.

True, there are some who shall always dislike these sweet-creamy roots, home grown or not. But for those venturesome epicureans, you'll find these carrot cousins a wonderful addition to the annual sowing as well as a most tasty treat on the seasonal menu.

Given parsnips have more economical dietary requirements, beds that were manured last year (or of lighter nitrogen composition if recently amended), are preferable. Too much nitrogen or manure will leave them, and you, with forked or hairy prodigies. With their long javelin shaped roots, their bed should be spaded at least 12"-16" deep. There cannot be enough said of raised beds for these beauties, but open ground will do if well amended to the desired depth.

Although a bit slower to sow, presoaking seeds in warm water (leave overnight) will ensure better germination. Sow seed in 1/2" deep trenches about 1/2" apart spaced in rows about 10-12" apart. Cover with very fine compost or vermiculite. Since they're slow to germinate, it's most important to keep the soils surface consistently moist. Using floating row covers will not only keep an impenetrable crust from forming, but will also help with the seed's emergence and pest control.

At best, germination may occur in about two weeks, but can take as long as nearly 28 days. Have faith! If you're of the impatient type, sow in some radishes since they'll sprout rather rapidly, (they also can keep the surface soil from crusting) giving your rows some quick-vibrant color until the parsnips pop. Once seedlings are up and boasting of their first true leaves, thin them to about 4" apart. When they've grown to 3-4" tall, you may remove the row cover.

Parsnips need regular watering to keep them healthy and encourage good root growth. Using a soaker instead of overhead watering is preferable. Tucking a generous amount of mulch about the leaf bases will help maintain consistent soil moisture and temperature.

Along about mid summer, you'll start to notice some sizable root formation. During these hottest months, it's most important to continue keeping the parsnip bed moist and cool as possible. Given their long cylindrical root growth, they cannot penetrate hardened ground or will they develop enough if the soil temperature gets too hot.

You can harvest your parsnips whenever they've matured, around that of the first turning leaves in September. However, they will likely not taste of their fullest-rich flavor until enhanced by a few good frosts that turns their starch to honey sweetness.

Since parsnips are very long, you'll need to loosen them to claim their entire root in one piece. Using either shovel or potato fork, carefully insert tool vertically, either to bottom of raised bed, or at least 12" deep. Loosen soil enough to easily pull parsnips free.

To store inside, keep roots at about 34° and 100% humidity.

Since our winters are generally mild, you may choose to leave your parsnips in the ground. Covered with a thick layer of straw mulch, you can dig them to your hearts, (as well your taste buds), delight, throughout the depths of winter.

Sydney Jordan Brown
Master Gardener 2000

Recipe:

Grilled Parsnip Strips

6 parsnips: scrubbed and peeled then split in half then cut in quartered, lengthwise strips

1TB virgin olive oil

2 cloves garlic, pressed

1TB fresh grated ginger root

1/2 tsp salt

1/2 tsp medium hot chile powder

Optional: Chipotle paste or powder, to taste

Parboil parsnips until just barely tender.

Drain. Mix well garlic, ginger root, salt, chile powder (and chipolte chile, if desired).

Stir in olive oil and mix again. Toss parsnips

with the garlic paste mixture. Grill parsnip strips over medium low grill until lightly browned and tender.

Serve hot. About 4 servings as a side dish.

HERBAN RENEWAL

Lady's Mantle (*Alchemilla mollis/vulgaris*)



Perhaps it is appropriate as Mother's Day approaches that we honor one of the ladies of the herb garden: lady's mantle (the only other lady herbs that come to mind are lady's bedstraw and lady's smock).

Lady's mantle is a hardy herbaceous perennial with a creeping habit which is native to western and central Europe extending to the Arctic Circle as well as portions of Asia and Greece. With snow cover, it will survive through Zone 2. This is an herb that likes partial shade and a rich, moist, deeply-dug, slightly alkaline soil with good drainage. Seed can be sown in either spring or fall. Its slow and uncertain germination can be expedited by stratification, although lady's mantle does self-seed as well. It can also be divided in either spring or fall. (It is interesting to note that the flowers set seed without fertilization, since the male flowers wither before the female flowers mature, much as is the case for humans. The early Christians associated this process of parthenogenesis with the miraculous virgin birth.)

The herb grows from 6 to 20 inches tall and the soft blue-green leaves can vary in size from 2 to 8 inches in diameter. They usually have 9-toothed lobes so the plant is sometimes called nine hooks; other names are dewcup, lion's foot and bear's foot. The leaves are deeply pleated as they unfurl and they have been described as resembling the Virgin's cloak in medieval paintings, hence the name lady's mantle. It took an entire page in one of Gertrude Jekyll's books to describe the leaf. This member of the Rosaceae family blooms in July and August with small greenish-yellow loose flower clusters on thin stems. Crafters use the dried leaves and flowers in wreaths and floral arrangements; the fresh leaves are attractive in tussie-mussies. A green dye for wool can be extracted from the leaves.

Lady's mantle has long been associated with healing and derives its botanical name from the Arabic *alkemelych* or alchemy. Another source tells us that *Alchemilla* means "little magical one" because of the way the leaves hold droplets of water. The dew that collects in the uncurling leaves was thought to have special properties. In addition, the dew was used in magic potions and sprinkled on pillows for "promoting quiet sleep." Alchemists

distilled its essence hoping to turn dross into gold. *Mollis* is more prosaic; it just means soft, flexible or mild. It was long thought to be a protective herb especially for women, but men also used it on battlefields during the 15th and 16th centuries as an astringent and to heal wounds. One German herbalist claimed that prolonged use of the herb in a tea would decrease gynecological operations by one third. It has also been used to treat diarrhea and bleeding, as a mouth rinse after tooth extraction, as an eye wash, as a beauty treatment to lighten freckles and birthmarks and to reduce the size of large pores. It has been used in veterinary medicine and even as forage for cows to increase milk production. The only pharmacologically active constituents found by chemical analysis are tannins and a trace of salicylic acid.

Although lady's mantle has a long history as a medicinal herb in Europe, it is grown in this country mainly for historical interest and for decorative purposes. There are 250 species, which hybridize readily; an especially attractive one is *A. alpina* which has small silver-edged leaves. Most of these herbs can be grown in containers or hanging baskets and young plants may be enjoyed on the window sill.

Lady's mantle is not important in the culinary world, although the young somewhat bitter leaves have been used in salads. A savory herb dish from the English Lake District called Easter Ledge Pudding has lady's mantle leaves as one of the ingredients, along with boiled barley. The Swiss have included it in tea blends.

For you adventuresome ladies out there, this tip may come in handy: Lady's mantle has been thought to preserve a woman's youth but to accomplish this feat you must collect the dew from the herb on a full moonlit night in May. And, oh yes, you must be unclothed as a sign of purity; this will ward off lurking forces. An additional name for lady's mantle is "A woman's best friend." And all these years I thought it was diamonds!

Ellen Scannell
Master Gardener 1986

President's Message

The average last frost date in our Rogue Valley is just a couple of weeks away, and we all anxiously await an opportunity to plant our frost-sensitive new plants in our gardens. What a great time of year. We can once again grow our old tried and true standbys that have always had success; we can try something new that we love to eat but have never grown.

Increasing our base of knowledge for success in our gardens can come from reading, attending classes, participating in the Plant Clinic, and visiting our 21 demonstration gardens. I encourage you all to engage in conversations with the head gardeners and their apprentices. You will learn what works and what doesn't. It can become graduate school for both you and the members that are working hard at making our demonstration gardens look so beautiful. We can all learn from each other.

Nathan Swofford, our Gardens and Grounds chair this year, has had one or two head gardeners come to our JCMGA Board meetings to let the Board know what's being accomplished in their demonstration gardens. It has been very enlightening and educational for all of your 24 JCMGA Board Members each month.

I placed a first time event on our calendar this year—the **JCMGA Members Weekend Field Trip**, June 20 and 21. Those attending will have a chance to visit Douglas County's Master Gardener Demonstration Gardens, go wine tasting at the many wineries in the Umpqua Valley, participate in a group cookout, get to know each other, and just have fun. Roseburg can be reached in a couple of hours from Medford, so the trip can be made as a day trip or overnight at a motel. For those of us who have RVs, I have made a small group reservation at a nice RV park across the road from the demonstration gardens. **If you are interested in joining the RV group reservation, I need 10 names by May 15 to hold a group spot.** Please let me know directly at 541-761-4630, or email me at rtmmm@earthlink.net. Mark your calendar. It will be fun. We can establish ideas and best practices from others that also have education of urban horticulture as their goal. It is a beautiful two-acre garden. I would love to see you all join us. Plan it!

Have a happy and productive growing season.

Rollin Mack
Master Gardener 2007

Master Gardener Profile Ron Nitsos

A first generation American, the son of immigrants from Greece and Portugal, Ron was raised in the Sacramento area. He remembers liking plants as a child, and that his family had a "victory garden". They grew much of their own food and also raised rabbits and chickens. After high school, Ron attended UC Berkeley, majoring in English, but, having decided he "liked plants more than poems," he eventually graduated from CSU, Sacramento with a BS in Life Science. He then earned both a Masters and a PhD in Botany and Plant Physiology from Oregon State University.

Ron taught at Southern Oregon University from 1969 to 2003, when he retired. He taught Botany and Horticulture—a class he designed to blend science and practicality and consisting of a curriculum which prepared students for using what they learn at home.

Ron was instrumental in writing a grant request to the National Science Foundation for funds to build a new greenhouse for SOU, and the result was the James K. Sours Life Science Lab, which provided fun, hands-on work for horticulture students. He additionally taught summer school classes at OSU and was able to use the research facilities there to complete ongoing projects. He credits his great continuing love for teaching to having a good sense of humor, not taking himself too seriously, and looking at life and the world from that perspective.

Ron became a Master Gardener in 1986 to gain the kind of knowledge he felt he needed to supplement his horticulture class. He enjoyed working in the Plant Clinic and, when he was semi-retired, was able to sit in on Master Gardener classes occasionally. He has also worked on the *Garden Guide* and was asked to teach Botany for the OSU Extension Master Gardener class, which he has done for about eight years.

Being involved in his community is important to Ron. At his condo association, he is on the Board of Directors, contributes to many committees, is on the landscape task force, and works in the community garden. He is also part of the Emeritus faculty at Southern Oregon University.



Ron Nitsos

In his free time, Ron travels extensively. He has been to Europe several times, enjoyed a Panama Canal cruise, visited many places throughout the United States, and explored Greece and Russia. His favorite place is the Island of Madeira, which he considers a tropical paradise. When he has viewed all the art galleries and museums, however, he confesses that he has the most fun just "back street walking."

Margaret Mack
Master Gardener 2007

Membership Changes

Additional Member

John Yaple

1545 Highcrest Dr.
Medford, OR 97504
(541) 772-8390
jwyaple@aol.com

New Phone Number

Chris and Sandra Sheehan

(Class of 2009)
(541) 831-6984

2009 Class Members who have dropped

Billie Bettencourt
Sam Einhorn
Kelsi LaBelle

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 May

Recent news reports site an increased interest in gardening as one outcome of the current recession. Attendance at this year's Master Gardener Saturday and evening classes indicate that this is definitely true in Jackson County. The four classes held in February and March averaged 116 students each, with a range of 79-175.

Announcements of classes are sent to local newspapers, TV and radio stations, but the majority of participants list Master Gardener friends or family members as their source for learning about the classes. Our mission is education. Now is a prime opportunity for educating many who may have had little or no interest in "playing in the dirt" in the past, so keep spreading the word!



In May, **Chris Hubert** from Quail Run Vineyards will return for a grape vines sequel, **Summer Care of Grape Vines on Saturday, May 9 (9:00 a.m.–12:00 noon)**. This class will be held entirely in the vineyard, so dress for the weather.

On **Thursday, May 14 (7:00–9:00 p.m.)**, **Master Gardener Marjorie Neal** will speak about **Small Space Gardening** in the **OSU Extension Auditorium**. She will discuss how to get the most return from your gardening efforts, even in very little space. She will explain how using raised beds, containers and intensive planting techniques such as how inter-planting and succession cropping result in bigger yields of vegetables.

Master Gardeners wearing their badges are admitted free. Others who attend will be charged \$5. Refreshments will be served.

Jane Moyer
Master Gardener 2005

FFEV Classes

Have you been impressed with the knowledge, confidence and enthusiasm of our Family Food Education Volunteers? We still have some openings in our 2009 Certification course, which will consist of eight sessions beginning May 6, 2009.

Cost: \$150.00, which includes all supplies for the hands-on labs (you get to take it home) and the full manual. The manual will be issued in weekly increments and is available only to those completing the course. Passing a final exam will make you a Certified Family Food Educator, ready to confidently share potentially lifesaving knowledge with the community, or work behind the scenes to help our effort.

Location: Extension Auditorium
569 Hanley Road, Central Point

Instructors: OSU faculty and certified Family Food Education volunteers.

Sessions will begin promptly at 8:30 a.m. and end between 4 p.m. and 5 p.m. Sessions will be held Wednesdays, May 6, May 13, May 20, and May 27; Saturday, June 6; and Wednesdays, June 10, June 17 and June 24.

For more details and an application contact Jackie Greer, FFEV President, at (541) 292-3130 or by e-mail at magichef56@yahoo.com.

Why wait till October? Beer making made simple!

Saturday, May 9, 2009

9 a.m. to noon

Cost \$10.00

Location: Extension Auditorium
569 Hanley Road, Central Point

Instructors: Don Shaffer and Bill Dietz, Family Food Education Volunteers.

Ever thought about brewing your own? Here's a chance to see how it is done. Topics include the history of beer, equipment and ingredients and the brewing process. We'll tie it altogether with demonstrations of brewing from extract and brewing from all grain.

For reservations call Southern Oregon Research and Extension Center, 776-7371

Garden Tour

Saturday, May 30 at 9:30 AM!

We are in for another treat this month when we gather 'round for a firsthand look see at the fabulous gardens of Gwen Herndon, Baldassare Mineo, Phyllis Gustafson and Kathy Allen. **We will plan to meet at the Hanley Extension parking lot no later than 9:30 am on Saturday, May 30.** Those who would like to car pool can do so from there.

Our first stop will be the garden of Gwen Herndon on the corner of Beal & Hanley Roads in Central Point. She has a lovely "country garden" to get us started for the day. We will then travel to Baldassare Mineo's Italo Gardens. The former site of Siskiyou Rare Plant Nursery, this amazing garden covers 2 ½ acres with rare plants, a stunning pond and established rock gardens. Baldassare is the author of **Rock Garden Plants, a Color Encyclopedia** and knows of what he speaks!

Please bring a bag lunch that we will enjoy at the Italo Gardens before going on to Phyllis'.

After lunch, we will caravan to the stunning rock gardens of Phyllis Gustafson. In addition to her extensive knowledge of rock gardens and rare plants, she is an expert on region wildflowers and author of **Wildflowers of the Pacific Northwest**. Throughout this landmark garden, you will see four different rock gardens built over different times during the past 45 years! We will complete our tour at Kathy Allen's amazing rock garden on Taylor Road. Gathered from many continents and remote mountain regions, thousands of rock garden plants thrive. This garden also features over 43 troughs, a raised vegetable garden, an orchard, grapes, dwarf conifers, and a nursery. Truly, a labor of love! **You won't want to miss any of these premier gardens!**

Please email me at judie@judierichardson.com prior to Wednesday, May 27, to reserve your spot for this tour. Don't forget to bring your lunch, sunscreen, water, comfortable shoes, hat and a camera!

**Save the Date:
Saturday, July 18th 9-12 am !**

As a special addition to our tours, we will be having a special "open house tour" of the home garden of Gwen Evens in Central Point. Learn how to grow all kinds of veggies in raised beds in a small space on a city lot! Stay tuned for details!

Judie Richardson-Loveless
Master Gardener 2008

Master Gardener Profile Bobbi Murphy

Although she spent most of her adult life in California and Oregon, Bobbi moved a lot as a child. Because of her father's job transfers, she was able to live in about 10 different states. She earned an MBA from Texas Tech after completing her undergraduate degree at Carnegie Mellon. She then worked in the Silicon Valley as a high tech marketing executive. She was employed by a variety of companies, including some startups, until she retired in 2000.

In 2001, Bobbi and her husband moved to a home on eight acres on the Rogue River near White City. She and her husband both took the Master Gardener classes in 2002 to learn more about gardening in their new state. They have a greenhouse, four chickens, and a very large vegetable garden. Bobbi was also a Family Food Education Volunteer so she preserves much of what she grows. She had originally planned to have extensive perennial beds in her landscape, but learned very quickly that she didn't really like to weed! As a member of JCMGA, she has been a greenhouse mentor, a marketing and sales person for the *Garden Guide*, and on the Board of Directors as Secretary and as Community Outreach chair.

Bobbi's main hobby is photography, and she has taken many classes, both locally and elsewhere. She concentrates primarily on landscapes, but she also says that she very often shops with her camera. She's able to see how items, such as home furnishings, for example, or other decorative objects will look in her home before she purchases them. Continuing to explore her creative side, Bobbi takes Rogue Community College classes in graphic design, specifically Photoshop, InDesign, and Illustrator.

Bobbi spends time as a Board member of Medford's Rogue Gallery and Art Center and is anticipating its 50th anniversary celebration next year. She is involved in many aspects of this non-profit organization and encourages anyone who is interested to volunteer.



Bobbi Murphy

She and her husband also like to travel and have fun exploring National Parks throughout the U.S. Last year they photographed parks in Alaska and were able to fly in to Katmai National Park, where they looked forward to doing some bear watching. They were not disappointed, since they were soon able to experience groups of bears fishing and tending to their cubs just feet away—an exhilarating experience! If you would like to see some of Bobbi's photos, check out <http://www.bobbis-photography.shutterfly.com>.

Margaret Mack
Master Gardener 2007

May in the Plant Clinic

Growing Your Own



Longer days and warmer weather made March a busy month in the Plant Clinic. Questions about soil, vegetable selection and fruit tree care all rose significantly as clients realized the benefits of growing their own food supply—freshness, nutrition retention, increased variety and cost as well as the satisfaction of eating locally from their own garden. A great deal of interest has also been shown by churches, schools and civic organizations who wish to create community gardens for their members.

Raised beds (either a mounded pile of amended soil or a wood or stone edged bed) allow for earlier planting and easier tillage thus greater productivity. Encouraging healthy plant growth means making the garden a balance of living organisms working together. Beneficial insects are balanced with insect pests, but only enough to keep the beneficial insects fed. Expect and tolerate some damage. The addition of high quality compost to soil provides beneficial microorganisms and improves the nutritional, physical and chemical characteristics of the soil. Properly cured compost is disease suppressive. In one documented case, composted chicken manure and solarization completely controlled root knot nematode in lettuce. When nature is out of balance and plant damage becomes unacceptable, gardeners may begin to consider alternative methods. Before making a choice always consider the least toxic answer—and a welcome environment for birds, toads, bats and beneficial insects.

Diversify the garden habitat. A variety of plants make it harder for pests to locate plants. Planting marigolds can have an effect on soil nematodes as well as protecting your tomatoes.

Utilize good cultivation practices. Many problems are simply poor cultivation or inappropriate plant selections.

Location and orientation of the garden. Vegetables need a minimum of 6 hours of sunlight.

Practice crop rotation at least every three years and sooner if infestation occurs.

Use cover crops to retard weed development and rejuvenate the soil.

Grow plants that provide food and shelter for insects and wildlife that pollinate. Put up a bat house, provide a water source.

Understand what insects require in their habitat: food for growth and development in addition to appropriate shelter.

Make sure that the plant varieties grown are ones that grow and produce well in the Rogue Valley. Avoid plants that are susceptible to disease and select ones that resist infestations.

Know the latest and earliest frost dates for your area. Plant accordingly.

Regularly add high quality compost to soil to increase soil tilth. Take a soil sample for analysis.

Solarize soil to kill disease causing microorganisms.

Accurately identify a pest before attempting to control it.

Use floating row covers.

Insects and wildlife will not stay in habitats that are missing their basic requirements. Restore and maintain the productivity of the garden by striking a balance. Use insecticides carefully—they can be toxic and may kill beneficial insects as easily as they kill pests. Additionally, residual insecticide may create even greater problems in the garden. Read the label carefully and identify the ingredients used in the product. Use the chart below that shows toxicity for different types of insecticides available on the market.

Wendy Purslow
Master Gardener 2006

INSECTICIDE TYPE

TOXICITY

	<i>Contact</i>	<i>Residual</i>
biologicals (host specific materials, i.e. Bt, pheromones)	no	no
Oil, soap (contact causes smothering effect i.e. Safer)	yes	no
IGR's (insect growth regulators, i.e. Neem),	yes	yes
Botanicals (pesticides developed from plants, stops feeding activity i.e. Rotenone)	yes	no
Pyrethroids (synthetic, causes paralysis i.e. DDT)	yes	yes
carbamates and organophosphates (disrupt the nervous system i.e. Diazinon, Malathion)	yes	yes

Splinters from the Board

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

Officers' Reports.

President (Rollin Mack). The picnic is scheduled for Saturday, August 29, 2009. We received a thank you for our \$75 donation to the Oregon Education Association Foundation instead of a rental fee for our 2009 Retreat. The next Board meeting will be May 8. Between June and September, we'll meet on the first Wednesday of the month at 9:30 a.m. in the arboretum to join the gardeners in coffee and doughnuts.

Jane Thomas has asked for \$200 for tools for the New Earth Garden. Several people suggested that she ask merchants for donations, an approach that has been very successful in Gold Hill.

Treasurer (Jim Scannell). Financial assets at the end of the month were a total of \$71,434.52.

Jim commented that there has been no information received regarding the status of our OSU Foundation fund since June 2008. OMGA support will rise to \$7.50 per person in 2009.

OSU Extension Agent (Bob Reynolds). Thirty MGs responded to his e-mail requesting assistance with community gardens! OSU has donated three new banners for the Growers Markets.

Gail Langellotto discovered at the March International Master Gardeners Conference in Las Vegas that last year 94,865 MG volunteers donated 5,197,000 hours with over 5,000,000 contacts...total value: \$64.5 million.

OMGA Representative (Bill Hunt). The next OMGA Board meeting is in Coos Bay in June. The cash balance on our OSU Foundation account is being used to pay for Gail Langellotto's assistant. Gail must get 25% of her salary from grants and Bob's concern is that her focus may be skewed by the subjects of the grants that she obtains. *Sustainable Gardening* is now being re-written by Gail and the 20 OSU Extension Agents involved with Master Gardeners, expecting that it will take about 2½ years. OMGA is looking for a new site for Mini-College in 2011. If you know of a site that can hold about 350 people with

5–8 classrooms, contact Gail at gail.langellotto@oregonstate.edu.

Committee Reports.

Past President. Mini-College. (Barbara Davidson). Mini-College will be held on August 5–9, 2009. Barb has informed the class of the event and of the \$100 scholarships that are available. Classes are open to the public so bring your friends!

Community Outreach (Jan Purkeypile). Jan is working with a developer in White City to see how we can assist in their development of a community garden. With interest being so high in community gardens, a program should be developed and presented to the community as a Saturday or evening class. Standard information packets and a training class for garden administrators would also be helpful. She has also created a form for assistance requests.

Gardens and Grounds (Nathan Swofford). Pathway weed cleanup is behind schedule. The pump's concrete base is in place. **Cora Lee** spoke about the Craft Garden. The Craft Garden was begun in 2008 to show the growth and use of plants that are appropriate for craft activities. Planted from seed, the annuals are tagged with a red marker and perennials are tagged with blue. Plant materials are used for wreaths and potpourri, among other things. **Bill Hunt** asked about tours of the Extension gardens. Tours are held throughout the summer with several Master Gardeners as guides. Speakers Bureau participants are especially asked to invite people to tour the gardens.

School Grants/OSU Scholarship (Marydee Bombick). Twenty-one applications have been received for the OSU scholarship, but only four schools have applied for seed money. Upon hearing her request to use some of the seed money for another scholarship, the Board limited her to using only scholarship money for scholarships. Barbara will meet with Marydee to discuss other ways to generate more seed money applications.

Spring Fair (Maryen Herrett). Spring Fair publicity posters are being distributed and ads have been sent to area newspapers. The strong interest in vegetable gardening should translate into strong attendance at the Fair. All vendor spaces have been sold. **Carol Oneal** commented that the Sunday Eugene *Register Guard* had a lead article on gardening and Maryen mentioned that the Healthy Living section of the *Mail Tribune* is interested in interviewing her.

Winter Dreams (Janet Rantz). Winter Dreams will be held at the RCC/SOU building in Medford.

Other comments. Ron Bombick mentioned that the pathways are in bad shape. JCMGA has resolved to use as few chemicals as possible, since several people have raised objections to their use. Four people are authorized to use pesticides on the Extension grounds: George Jennings (in the Rose Garden), Bob Reynolds, Jim Scannell and Nathan Swofford.

Nancy Hunt
Recording Secretary
Master Gardener 2005

**JACKSON COUNTY
MASTER GARDENER ASSOCIATION**
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Mother's Day
May 10

Calendar of Upcoming Events

Friday, May 8

Board Meeting, 9:30–Noon

Saturday, May 9

Summer Care of Grape Vines*

9:00am–Noon

—Chris Hubert, Quail Run Vineyard

Sunday, May 10

MOTHER'S DAY

Thursday, May 14

Small Space Gardening*

7:00–9:00pm

—Marjorie Neal, Master Gardener

Tuesday, June 16

Organic Pest Management

7:00–9:00pm

—Marsha Waite, Master Gardener

Tuesday, July 14

Drip Irrigation

7:00–9:00pm

—Colby Troxel, Grange Co-op

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

Thursday, September 10

Feng Shui in the Garden

7:00–9:00pm

—Cheryl Magellen, Master Gardener & Feng Shui Practitioner

Thursday, October 13

Growing Berries in the Rogue Valley

7:00–9:00pm

—George Tiger, retired OSU Extension Agent

Tuesday, November 10

Managing Weeds Around Your Home

7:00–9:00pm

—Bob Reynolds, Master Gardener Advisor

Tuesday, December 8

Maintaining a Home Greenhouse