



# Garden Beet

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

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## Meet the Class of 2010

They've settled in. They are almost half-way through their 13 weeks of classes. They have been earning their Education Service Hours by contributing to their class, working faithfully in Gramma's Garden and the Greenhouse, and helping with Saturday and evening classes. Soon they will be choosing their apprenticeship positions, signing up for Spring Fair jobs, and picking days to work in the Plant Clinic. But who are they? What do we know about them?

They are the class of 2010. This year all seventy-five come from the Rogue Valley. Twenty-seven live in Medford, fourteen in Ashland, and ten in Jacksonville. Central Point is home to seven, while five are from Talent, and three each from Gold Hill, Rogue River, and Grants Pass. Eagle Point, Phoenix, and Applegate round out the list with one each.

Seventy-two are taking the class at the OSU Extension while three are taking it on-line. There are all levels of gardeners from commercial growers to one who has grown a radish. Some have acreage, some are planning to grow in pots. And they are all becoming Master Gardeners interested in sustainable methods.

It's not unusual to have couples incorporated into the class and this year is no exception. Six husband-wife combos are attending. What is somewhat different is the number of families who are also included. There is a father-son team, a mother and her two sons, and two couples from the same family.

Some are self-employed. Many are

retired. Educators comprise a large group. There are homemakers, medical personnel, photographers, musicians, artists, students, and engineers. They work in construction, real estate, law enforcement, and business. They are nutritionists and biologists, welders and cooks, farmers and book binders. In other words, they come from all walks of life. What they have in common is their interest in gardening, often inherited from a parent or grandparent.

They also learned about the Master Gardener program in a large variety of ways, most from family or friends who were frequently also Master Gardeners. Others heard about it at other Extension activities, the Growers Market, Spring Fair, Winter Dreams Summer Gardens, or a garden club. JCMGA is often featured in the local newspapers and on radio and TV gardening programs so that was the first exposure for some. And a few said, "I have just always known about it and was simply waiting for retirement."

This is all just group background information, though. The only way to really get to know them is to walk up to them individually and talk to them. Find Jean-Francois, Lucretia, and Honey and ask about their specific tales of how they came to Master Gardeners. Jim and Kim, Ron and Don, Mark, Marc, and Mike, Shawn and Cean, Mary, Pat, and Fred---they're all here and anxious to meet you! So welcome them and let them get to know you.

### Correction

The front page story in the January *Beet* told the early history of JCMGA. There was an error in the timing of vendors first being added to Spring Fair. Commercial vendors were part of Spring Fair when the event was held at the Armory in 1998. There were 149 booth spaces available. Large tents were rented to expand the booth space available inside the armory.

### Jane Moyer

*Master Gardener 2005*

### Weeder's Thoughts

I have raked the soil and planted the seeds  
Now I've joined the army that fights the weeds.  
For me no flashing saber and sword,  
To battle the swiftly marching horde;  
With a valiant heart I fight the foe,  
My only weapon a trusty hoe.  
No martial music to swing me along,  
I march to the robin redbreast song.  
No stirring anthem of bugle and drum  
But the cricket's chirp and the honey bee's hum.  
No anti-aircraft or siren yell  
But there's Trumpet-creeper and Lily-bell.  
With a loving heart and a sturdy hand,  
I defend the borders of flower-land;  
While high over Larkspur and Leopardbane,  
A butterfly pilots his tiny plane;  
But I shall not fear his skillful hand,  
My enemy charges only by land.  
Would those who lead nations in war and hate  
But lay down their guns at some garden gate,  
There, bury- their bombs and their bloody deeds,  
And join the grand army that's fighting the weeds.

### ALMA B. Eymann

*(Marsha Waite's sister)*

# OSU Advisor's Report

## Meet the New Class of 2010

front cover

## Advisor's Report

page 2

## President's Message

page 3

## Garden Tour

page 3

## Garden Letter

page 4

## Gardening Gourmet

page 5

## Herban Renewal

page 6

## Master Gardener Profiles

pages 7 & 9

## Reduce, Reduce, Recycle

page 7

## March Classes

page 8

## Book Review

page 9

## Plant Clinic

page 10

## Splinters

page 11

## Calendar of Events

back cover

A pair of rufous-sided towhees have been cleaning up seeds under my bird feeder. Do you enjoy feeding birds, too? I've always felt good about helping out my feathered friends, but lately, filling the feeder has been guilt-producing. And here's why.

A 2004 survey by former OSU professor Jed Colquhoun found seeds of more than 50 weed species in 10 wild bird feed brands purchased in Oregon. Ten weed species were from the state's noxious weed list. Weeds were in each of the 10 brands, and seeds of six species were found in half or more of the samples.

And in case you're thinking that those seeds won't grow, when tested, they found that about 30 plant species beyond the intended ingredients grew within 28 days. OK, but no real problem. I'm really good about pulling up anything that starts growing under the feeder. Except that if a bird eats the seeds, flies away and then does what birds do – those seeds may well be deposited and bird-fertilized where they might germinate and not be noticed for years.

So I'm changing direction with my birds. I'll buy plants instead of seed. And I'll consider the bird-value of plants that I put in my yard. In time, I think I can attract even more birds without the feeder than I do with it.

Here's what I'll be considering with each plant purchase:

**Habitat** – how will this plant improve cover or nesting habitat for one or more bird species? Different birds need different types of cover, so adding diversity in my planting will accommodate multiple species and perhaps improve the aesthetics of the yard, too.

**Insects I** – how many insect species might this plant attract? Insects are vital food for songbirds, particularly while they're raising young. Insects are high in food value, and are often the main food fed the young, even by bird species that are primarily seed-eaters.

**Insects II** – Along with birds, I enjoy butterflies and moths. Some of my plants will feed the adults I enjoy, and others will be home for the caterpillars I usually overlook. And still other plants will attract beneficial insects to help keep the baddies under control.

**Flowers, fruit and seed** – flowers to attract hummingbirds and butterflies, fruit and

seeds for late summer, fall and winter. Plus, I like flowers, fruit and seed, too. So on what plants will I concentrate? I want more native birds, so I'm going to focus mostly on native plants. Here's a really good resource that I'll be using as a guide – "Recommended Native Plants for Home Gardens in Oregon", available at the Yamhill County Extension site: <http://extension.oregonstate.edu/yamhill/native-plant-gardening>.

## Bob Reynolds

OSU Extension Home Horticulture Agent

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# President's Message

The demonstration gardens at the Extension Center are coming alive. The head gardeners, along with their helpers, have been busy clearing away the debris that comes with winter, and are preparing the gardens for the spring bloom. Soon, they will be joined by members of the current master gardener class, who will be their apprentices.

But do you need to be a member of the current class to apprentice in one of our demonstration gardens? Certainly not. The purpose of the apprentice program is to encourage any and all of the members of the JCMGA to learn about the requirements needed by the plants in specific gardens, or to learn the ins and outs of specific administrative duties. Are you interested in how to grow perennials, grasses, dahlias, day lilies, roses, and succulents? Would you like to learn how to propagate plants, grow a garden with plants that don't need too much water, develop a rain garden, prune and tend fruit trees? Do you like to work with young children, developing their interest in gardening? Well, we have a garden for you.

Are you interested in helping the apprentice coordinator, working with the site manager at the Spring Fair, writing for the Garden Beet, being on the audit committee (or even working with our current treasurer), or helping with our community outreach efforts? We have apprenticeships in all of these areas, and they are not restricted to the current class members. So get involved once again. We can use your help, and it will give you the opportunity to regain the enthusiasm for gardening, and the Jackson County Master Gardener Association, that you had when you took the class that our newest members are taking. I'm looking forward to seeing many of you around the Extension Center again.

**Ron Bombick**  
Master Gardener 2006

## First Garden Tour of 2010

"For love of gardening is a seed that once sown never dies, but always grows and grows to an enduring and ever-increasing source of happiness...For I hold that the best purpose of a garden is to give delight and to give refreshment of mind, to soothe, to refine, and to lift up the heart in a spirit of praise and thankfulness."—*Gertrude Jekyll*

And what better way to enhance that experience than to visit beautiful gardens! We, as Master Gardeners, have a wonderful opportunity to do just that with our garden tours. Please plan to join us for one, several, or all of this year's tours and take advantage of the generosity of those willing to open their gardens to us and in sharing their knowledge so freely.

If you attended any (or all!) of our Master Gardener's garden tours last year, then you know what a very enriching opportunity was presented to our membership. I am very excited about the fabulous gardens that are in the works for our garden tours in 2010! Stay tuned for 'save the date' details on upcoming tours in next month's Garden Beet...

**Our first tour of the year will be on Thursday, March 18<sup>th</sup>.** Do you ever think about all that precious rain going down the drain? Come, see first-hand, and learn about how you can save water, reduce pollution, and help wildlife! Rain gardens are becoming increasingly popular and we have an opportunity to visit two prime examples. (Thank you, Viki Ashford!) Our first stop will be to Ashland Middle School where Linda Chesney from North Mountain Park will show us what teachers and students did to create a rain garden at their school.

Our next stop will take us to Jefferson Nature Center in Medford where their coordinator for rain gardens, Craig Harper, will show us what they are doing with native plantings, rain barrels, permeable surfaces and so on. What a fun and informative tour this should be!

Plan to meet **promptly at 9:30 AM** at the first parking lot of Ashland Middle School on Walker Ave. right after you turn from Siskiyou Blvd. and past Homes Ave.

Please RSVP to [judie@judiericharson.com](mailto:judie@judiericharson.com) **prior** to Monday, **March 15<sup>th</sup>**, to reserve your spot for this enlightening tour! **See you there!**

**Judie Richardson-Loveless**  
Master Gardener 2008



*A Home Rain Garden*



*Jefferson Nature Center Parking Lot*



*Jefferson Nature Center*

# Garden Letter



Hanley Farm

I have been looking up each of the trees in the Claire Hanley Arboretum on these rainy, cloudy days of winter. I use my *Botanica* for reference, and have hand-copied most of the information directly to yellow pads, then little by little to the computer, and then printed it out to put in my notebook. Probably the info is in my head, but long ago I realized the value of the printed or handwritten page. More reliable. This is both a labor of love and curiosity.

You probably remember that I "moved" to the Arboretum from the Craft Garden this last fall, and since it is one of my favorite places, I need to know the who, when, where, and why about it. Thanks to Wanda Hauser, a former research employee whose name is on a garden she had behind the research building, there is a lot of information about the Arboretum written by her. She documented what was planted there, and it has been a godsend.

This study has been very enlightening. I am finding out that many of the trees actually have flower blooms, pods and seeds that I had never noticed. This year, I am going to be looking for them. Also, I'll be trying to determine which leaves belong to which trees, and watching for the colors described. Sounds like the trees may well have been selected because of their fall colors.

The Arboretum, dedicated to Claire Hanley, was mostly planted from 1963 to 1966. It is amazing to me how big the trees are now. The zelkova tree is 13' in circumference.

The flowerbed beneath this tree has had a renovation this fall and winter, and has several new azaleas and rhodies donated by Peggy Corum and her propagating crew. These plants also include two Peggy "originals". I am hoping that the old plants that were there will come back. I trust that the loads of mulch from the mulch pile will give them a boost. I am going to feed the old rhodies this year too. Will they be surprised!



I am looking forward to the spring show the arboretum puts on each year. As I write this, even my own small *Cornus mas* has swelling buds. I am always anxious to see the big one in the Arboretum, as it is one of the first-blooming trees of spring. Its yellow fuzzy flowers are so unlike its dogwood cousins. It makes a cherry-like fruit towards fall; thus, the name Cornelian cherry. There is also a *Cornus mas* in the perennial garden that is beginning to be its own showpiece.

In the arboretum, there are metal strips nailed onto some of the trees. They have raised letters, identifying the name of the tree. We checked with Phil, and the metal printer is still available. Maybe someone with education hours to earn could complete the marking. I intend to make an information flyer available in the Arboretum.

My hope for the Arboretum is to maintain it as simply as possible. I'll just trim the dead, dying and big weeds, plus watch for and destroy the wild berries that seek to invade. It is so lovely as it is. Just needs a bit of TLC.

Meanwhile, I am also back at the Wanda Hauser Herb and Rose Garden while Nickie Van Vleck recuperates from back surgery. It is fun to be back there for a while. I am now reading up on all the herb plants to refresh my memory. I am, however, getting tired of the rainy days. There have been some sunny sneakers recently that have sent me into the gardens, both Extension's and mine, with a spring cleaning flurry. Come on out to the gardens, as they are changing daily. You are always welcome.

P.S. Potted up some spreading-out-of-place plants from my garden and from the Wanda Hauser Garden. Gramma and Granmpa's Garden is receiving pass-along plants for Spring Fair. Also, remember to go through your library for any books you no longer use to pass along to the Spring Fair Book Shack.

**Cora Lee**  
Master Gardener 1994



Hanley Farm Tower



Hanley Farm

## *Beyond the March Banks*



Perhaps it is that expected pinch, a nip that sends a chill up our spine we seek out those first abiding blades of green. But it would be blarney to believe it not be more. For beyond that bounteous rainbow towers the true emerald treasure.

While we might gaze upon the ever more greening banks of our early spring sprouts, there is nothing quite as stunning as those first shoots of red-stemmed Malabar spinach. This colorful climbing cultivar, (the straight species is paler having lighter green stems and leaves), offers a wonderful summer alternative to its spring name-sake, true spinach. Along with crimson vines threading up the tallest trellis line, glossy deep-emerald heart-shaped leaves gleam beneath warming rays of summer sun.

Although true spinach prefers the chill of spring air, its tropical alternative, *Basella alba*, (commonly known as Malabar, Ceylon, Indian or vine spinach as well Malabar nightshade to mention a few), should be set out after the last finger of frost has melted.

Start Malabar spinach at least 8 weeks before last frost. Since their elliptical peppercorn like seeds are rather impenetrable, they'll need softening before sowing. Presoaking, a form of scarification, in a mild bleach solution, (about ½ tsp bleach to ¼ cup warm water) for 30 minutes should do the task.

Rinse seed in a strainer with tepid water. Sow immediately as allowing them to dry may result in either poor or no germination. Poke one seed about ¼" deep per cubicle in six packs with pre-moistened sterile seed start mix.

Cover with plastic dome lid, then keep moist at about 70° until they sprout. Be patient, as these little fellows are not easily aroused. It could be three weeks or so before the first seedlings pop.

Once sprouted, celebrate your success! Keep new seedlings moist with a weak fish/kelp solution. When the first true leaves appear, put plantlets up in 2" pots, watering well with fish/kelp solution.

Continue keeping them in a well lit protected area for about two weeks until they get more comfortable in their new surrounds.

In the later part of April, you should be able to give your seedlings their first feel of real light. Weather permitting, leave them to bask all day, but remember to bring them in at night until frost danger is past. Feed them with a weak fish/kelp emulsion about once a week.

Mid May or even in June, you should be able to set out your seedlings. Plant them in well amended fertile soil spacing about 6" apart. Although not necessary, it's better if climbing frame is already in before planting since these guys usually start sending out their tendrils seeking out their vertical attachment source.

Once they start climbing, you can begin clipping the fleshy leaves. Unlike some spinach varieties, Malabar contains no oxalic acids. So there's no tannic after taste and it may be safely consumed raw.

Given regular watering and feeding, you'll soon be rewarded with mountains of tender succulent spinach leaves in the midst of summer from this easy to care for and near pest free plant. Nipping the buds off will keep it leafing out and filling your plate throughout the growing season and well beyond those first green March banks.

### **Sources:**

[www.territorialseeds.com](http://www.territorialseeds.com)

[www.johnseed.com](http://www.johnseed.com)

**Sydney Jordan Brown**  
*Master Gardener 2000*

### **Recipe:**

#### Spicy Spinach Stir-Fry

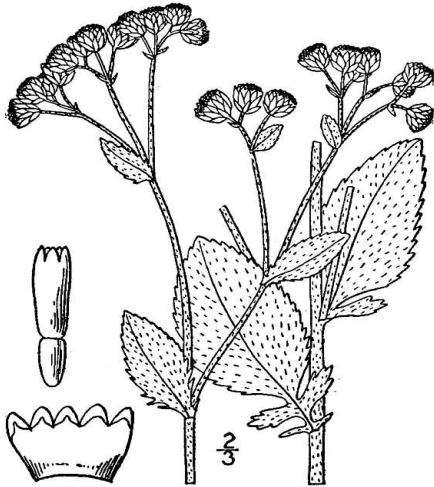
- 4 cups Malabar spinach leaves, washed
- ½ red onion cut in thin vertical slices
- 1 red pepper cut in vertical strips
- 1 TB peanut or canola oil
- 4 cloves garlic, minced
- 2 TB fresh-grated ginger root
- 2tsp Tamari soy sauce
- ¼ cup water chestnuts, slivered
- 2 tsp toasted black sesame seed
- Asian hot garlic chili paste

Heat oil in wok or large open heavy pan. Brown garlic and ginger root for about 1 ½ minutes, until limp. Add onion continuing to cook until translucent then add spinach, pepper strips, water chestnuts and Tamari. Add chili paste to taste for a bit of heat. Toss until spinach is wilted and brilliant green. Sprinkle with sesame seed and serve immediately.

Serves about 4 as a side vegetable or bedding beneath grilled chicken or fish.

# HERBAN RENEWAL

## Costmary (*Tanacetum balsamita* or *Chrysanthemum balsamita*)



If we had lived in England during the sixteenth century, we would have grown costmary in our gardens. The herbalist, Gerard, said it was "cherished for its sweete flowers and leaves." It is mostly grown now for historical interest.

Costmary, a leafy herbaceous perennial, is native to southern Europe

and western Asia but will tolerate most growing conditions. It prefers a somewhat dry acidic fertile loam in full to partial sun and, for an herb, is a heavy feeder. It grows to Zone 4. Because this fragrant member of the Asteraceae (formerly Compositae) family reaches a height of 3 feet and can become slightly invasive, it is often placed near the back of the garden. The center of the clump often dies after a few years so the plant should be dug and renovated occasionally. The grayish-green somewhat velvety leaves have serrated edges, a balsam like scent and are rather sparse on the stem. The upper leaves range in size from 1 to 5 inches while the lower leaves can be a foot long. When grown in the sun, costmary produces in early summer small button-like yellow flowers that may have an outer row of tiny white petals. To encourage leaf growth the flower stems should be cut back. It does not flower in the shade. Costmary produces almost no seed and is sometimes considered sterile. (One source claims that costmary cannot be raised from seed in cool climates.) Propagation is by division in either spring or autumn. Young leaves may be harvested at any time. They dry quickly and can be stored in stoppered glass jars in cool darkness for long periods of time.

The dried herb is rarely available commercially, but if you have a clump in your garden there are a few ways to use it in the kitchen. The leaves are somewhat bitter and minty. Long cooking makes them even more bitter. Minced young leaves are sometimes added to fish, egg salad, soup, stew, fruitcake, cake and poultry stuffing. The young attractive leaves can be used to garnish summer drinks and fruits. Tea can be made from the dried leaves. Italians sometimes swish costmary leaves through melted butter which is then added to omelets and spring vegetables for added flavor. Costmary was

used in beer and ale in place of hops and hence, is also called alecost.

There is much confusion about the name. The word "cost" may derive from the Latin "costum" for an Oriental perfumed herb that has a similar fragrance to costmary. Or the Latin "costus" may denote an Oriental plant whose root was used as a spice and preservative. "Mary" may be in reference to Our Lady because this herb was used as an aid in childbirth. In the Middle Ages the plant was widely associated with Mary's name and was called Mary Magdalene's balsam. In France this herb was known as Herbe Sainte-Marie but in Lincolnshire it was known as garden mace and garden allspice. It has also been called mint geranium and camphor plant. We know this herb as Bible leaf because in earlier times it was used as a bookmark in Bibles and as churchgoers started to nod off during the long services, they either took a good whiff of the leaf or a quick nibble to wake up. Placing the leaves in books probably repelled insects as costmary is thought to be a general insecticide and does contain pyrethrins. In medieval times it was used as a strewing herb.

Costmary is now obsolete medicinally but was listed until 1788 in the British Pharmacopoeia as a gentle laxative but, on the other hand, it was often used to treat dysentery. In the seventeenth century costmary was used to treat headaches, gout pain, ague, disorders of the stomach, and in a healing salve mixed with such other goodies as adder tongue, and as an emmenagogue, a diuretic and as a treatment to strengthen the liver. Culpeper claimed that the seeds should be given to children to dispel worms.

Craft people have good reasons to grow costmary. The dried leaves can be used in potpourris and sachets. In the 19th century bundles of costmary were tied with lavender stalks and placed in linens---sounds like a good idea. Baskets can be made from the plant. When the crafter gets tired, costmary can be used in bath water and as a hair rinse. There is a caution about costmary since it does produce pollen that can cause allergic reactions.

Culpeper said, "This is so frequently known to be an inhabitant in almost every garden, that I suppose it needless to write a description thereof." And I've managed over a page!

**Ellen Scannell**  
Master Gardener 1986

## Reduce, Reuse, Recycle

After writing about recipes for cleaning products made with natural ingredients last month, I received an email from Master Gardener Viki Ashford about a Natural Cleaning Products class that is taught through Ashland Parks and Recreation in conjunction with North Mountain Park Nature Center. It is taught periodically and is well worth the \$10 fee. Participants walk away with four products made in class and eleven recipes. Information on up-coming classes is available on their website [ashlandparksandrec.org](http://ashlandparksandrec.org) or by calling 541-488-5340. In the meantime, here are a couple hints taken from the class---

**Reduce** Loofa sponges are a great alternative to sponges made from synthetic materials. They are natural, last longer, stay more sanitary, and you can grow your own, reducing manufacturing and transportation energy. When it's time to toss one out, it can go into your compost, reducing material in the landfill.

**Reuse** Many of us put a box of baking soda into the refrigerator to absorb odors. When it's time to change the box, reuse the old baking soda for cleaning. Put a cup of it down a drain followed by a cup of vinegar. Let it sit until you can't hear it working anymore. Then run hot water down the drain. It will clear the drain of grease and gunk.



**Recycle** The remainder of the box of baking soda can be recycled as a laundry additive. It will boost the cleaning power of laundry detergent so less is needed. It also makes a great scouring powder.

**Jane Moyer**  
*Master Gardener 2005*

## Master Gardener Profile

# Carol Robinson

Children often hide comic books or other magazines under their bed, but Carol had a stash of Burpee seed catalogs. She kept them in a cardboard suitcase, so no one else would find them and deprive her of her reading pleasure.

But it did annoy young Carol that some things, like crocuses, wouldn't grow in her family's Los Angeles soil, and look like the pretty ones that Burpee's had. It would be a few years before she learned about the difference climate can make.

After Carol graduated from high school, she enrolled at UCLA with Anthropology as her major. But life often changes our plans, as it did for Carol. She got married and had a son. And since an advanced degree in Anthropology required a student to do extensive fieldwork, whether overseas or in America, Carol could not be gone for such an extended period of time, when she had a young child. At this point, she was working in the University library anyway, so she used that path to help her obtain an M.L.S. in Library Science.

Her affiliation with college libraries continued, and she worked for Cal State, Northridge, for 25 years. She acquired another Master's degree - this time in English - during that time.

In the course of the next few years, Carol lived in most of the Western states. And no matter where she lived or visited, Carol would visit botanical gardens and nurseries, because she loved learning about plants. She became interested in taxonomy, and read about it for the sheer joy of learning. This helps explain how Carol has obtained such a vast knowledge of plants, a talent you will recognize when you work with her. The range of plants that interest her is broad, from grasses to herbs, weeds, ferns, and perennials of all kinds. The only kind of plant that doesn't interest her much is annuals.

Carol and her husband moved to the Rogue Valley in 1998, where they live on eight acres, which is "steep, rocky, and composed of yellow, sticky clay". But they make it livable, growing many kinds of fruit trees and, as you would expect, numerous other plants.

In 1999, Carol was doing some work with the Nature Conservancy on a plot of land near SOREC when she learned about Extension and the Master Gardener



*Carol Robinson*

program. She enrolled, again for the joy and challenge of learning. When she heard about the Plant Clinic, her reaction was, "That's for me!" And so it has been. Although she has worked in the greenhouse and Gramma's Garden, and is the Head Gardener for the Perennial Garden, Carol's first love is the Plant Clinic.

When asked how she has managed to learn so much about plants, Carol says, "Pay attention. Be observant. And see what you're looking at!" Good advice for us all.

**Carol Oneal**  
*Master Gardener 2002*

# Classes in March, March, March!

The class of 2010 has already begun their hands-on learning in Gramma's Garden, what fun! We had some great plant donations this fall, thanks to all of you who contributed. With all the new students, it's time now for additional plant material. We are especially looking for native and drought tolerant plants, such as ceanothus, rockrose, nandina, salvias, grasses, verbenas - or any others that are natives or low-water users. We are also interested in fragrant plants, like lilies, primroses, peonies, daphne, nicotiana, gingers, or any others you may have that may fit that bill, also perennial edibles like rhubarb, cane fruits, elderberry, herbs or strawberries.

Of course you can just surprise us, too! Please keep us in mind as you do your garden divisions and/or re-plantings. (We do have a sufficient supply of Iris and Daylilies.) Thanks to all of you for the great contributions you have made -- and continue to make -- that enhance the students' learning experiences and the success of our Spring Fair sales.

Please leave donated plants by the side door of Gramma's classroom (and fill out a donation form located in the black mailbox there) or call Janet Rantz (488-1228) or Sharon Maurin (773-6884) if you have questions

Oh, March, March, March! What a month! It feels like it should be time to get outside, but there is still little that can be done. So, how about some classes on what to do when we do get out there? Here's a great list, all at the OSU Extension Auditorium, all free for Master Gardeners with a badge stuck somewhere on them.

**March 3 (9:00-12:00) Annuals & Perennials** Marjorie Neal  
**March 3 (1:00-4:00) Principles of Pruning** Steve Renquist  
**March 6 (9:00-12:00) Rose Pruning** Len Tiernan

Dress for the weather. Bring gloves, clippers and loppers.

**March 10 (9:00-12:00) Lawns** Pam Rouhier  
**March 10 (1:00-4:00) Taxonomy/Plant ID** Warren Lytle  
**March 11 (7:00-9:00 p.m.) Fruit Tree Grafting** George Tiger

There is a materials fee of \$25 for this class and it is limited to 25 participants. Pre-registration and prepayment are required. See Paula in the OSU Extension Office.

**March 13 Ready-Set-Go! A Day for Beginners**  
**8:30-10:00 Seed Starting** Don Shaffer  
**10:15-11:45 Vegetable Gardening** Carol Oneal  
**1:00-2:30 Annuals & Perennials** Marjorie Neal  
**2:45-4:15 Soil and Water** Bob Reynolds

**March 17 (9:00-10:30) Urban Tree Care** Tal Blankenship  
**March 17 (1:00-4:00) Basic Entomology** Marsha Waite  
**March 24 (9:00-12:00) Plant Diseases** Jay Pscheidt  
**March 24 (1:00-4:00) Plant Problem Diagnosis** Jay Pscheidt  
**March 31 (9:00-12:00) Integrated Pest Mgmt.** Marsha Waite

**March 31 (1:00-2:30) TBA (a topic to be chosen by the 2010 class)**  
**March 31 (2:30-4:00) Why Is My Tree Dying?** Max Bennett

Hungry for more? Drop into the Josephine County classes held at 215 Ringette, which is off the Redwood Hwy. a few blocks before the fairgrounds.

**March 4 (9:00-10:30) Vertebrate Pest Management** Bob Reynolds  
**March 4 (10:30-12:00) Improving Soils** Marcus Buchanan  
**March 4 (1:00-4:00) Plant Disease & Diagnosis** Steve Renquist  
**March 11 (9:00-10:30) Lawn Planting & Care** Pam Rouhier  
**March 11 (10:30-12:00) Noxious Weeds of So. OR** Bob Reynolds  
**March 18 (9:00-12:00) Urban Tree Care** Tal Blankenship  
**March 18 (1:00-4:00) Annuals & Perennials** Marjorie Neal  
**March 25 (9:00-10:30) Growing Tomatoes** Carol Oneal  
**March 25 (10:30-12:00) Landscaping with Native Plants** Tal Blankenship  
**March 25 (1:00-2:30) Brewing Compost Tea** Charlie Newsom  
**March 25 (2:30-4:00) Plant Propagation from Cuttings** Katie Denton

**Jane Moyer**  
*Master Gardener 2005*

## Shady Retreats

As our yards mature, shade becomes a more commanding factor. Right here along Ashland Creek, my native creek side tree tops have grown about six feet in eight years. That translates to about 50 minutes less sun for the roses against the back of the house. They are very unhappy and show it. Less leaves, less flowers, more black spot. There comes a time when shade must be accommodated. My roses are making me face up to the change of a maturing garden.

In looking for books about this topic, I found *Shady Retreats, 20 Plans for Colorful, Private Spaces in Your Back Yard*. It isn't exactly what I needed, because its topic is actually larger than basic 'what to grow in the shade,' but that makes it appealing to a larger audience.

Twenty specific plans for creating shade are presented: a deck in the woods, a pavilion, an arbor, clearing on a woodland edge, old fashioned front porch and more. Specific dimensions for tables, chairs and other outdoor living needs help to plan spaces effectively. A small section on 'outfitting' (think yard art) focuses on how to use your own sense of style. Each plan is portrayed in a colored sketch. Photos of plants perfect for the spot complete the presentation.

This is the part of the book I needed. Nature has already given me shade, but the plants presented here will help make that shade livelier, more colorful and varied. They are presented in combinations that show texture and color in beautiful ways. Deep violet iris, orchid meadowrue and pink *Astrantia*, red columbine, gold tiger lily and bronzy leafed winterberry, gold hakone grass, hosta 'flavo circinallis' (blue-green with gold edges) and Japanese painted fern. Together, these combinations are stunning.

### **Mryl Bishop**

Master Gardener 2000

*Shady Retreats* by Barbara Ellis, 2003, by Storey Books will be on display at the Plant Clinic.

## Master Gardener Profile

# Susan Bowden

"If you look long and hard, you may find one of these gems among the 400-plus JCMGAs – A native Oregonian! Susan was born in Sweet Home and lived there until she was six years old, when the family moved to Eugene; she lived there until she graduated from high school.

Meanwhile, however, the seed of the love of gardening was growing in Sue. Her grandparents lived in St. Helens, Oregon, and owned a filbert orchard, and grew several kinds of fruit, too. Sue spent a few weeks each summer with them, which she found absolutely delightful. When she was old enough, she picked strawberries in St. Helens, to earn a bit of spending money.

Her dad also liked growing things – not just plants, but chickens, too. So helping to care for the flock was a year around job for Sue. This didn't mean just feeding them, but collecting and candling the eggs to sell, as the family owned a good-sized flock.

Then Cupid appeared, and Sue married shortly after graduating from high school. Her new husband was in the Air Force, and trained to be a helicopter pilot. His tour of duty during the Viet Nam war took them to many locations in the U. S., as well as overseas. Sue fondly recalls having pineapple and papayas in the yard when they and their children were stationed in the Philippines for two years.

Next stop was Las Vegas, where Sue juggled working as a unit manager in a hospital, raising three children, and gardening in a hot, dry climate.

Seeking a more agreeable climate, Sue moved to Medford for a short time, then back to Nevada, this time to Reno, where she worked for the Post Office as a mail carrier. But following a dream, she became a partner in purchasing a restaurant, and met "her honey, Glen", who, she says, kind of came with the restaurant, since he ate most of his meals there. The restaurant venture did not work out well, so Sue was glad she still had the Post Office job. Uncle Sam, who likes to move people around, sent her on to Yakima and then Gig Harbor, Washington, before honoring her repeated request to be transferred to Medford.

Upon discovering that their new home in Rogue River was on 2 ½ acres of "impossible" soil, both Sue and Glen took the Master Gardener class in 2006, where



Susan Bowden

they learned about amending the soil, and about raised beds. Now that they are both retired, Sue and Glen are happily raising chickens and lots of vegetables, which they sell out of their carport.

Sue is involved in a variety of Master Gardener activities, including the kitchen garden, social committee (you'll often find her in the kitchen during MG events that include food), and is part of the Speakers Bureau. In her "spare time", Sue bakes bread, hamburger buns and pies for a small Rogue River restaurant, is a Family Food Educators volunteer, and helps lead the "Living Well" workshops.

### **Carol Oneal**

Master Gardener  
2002

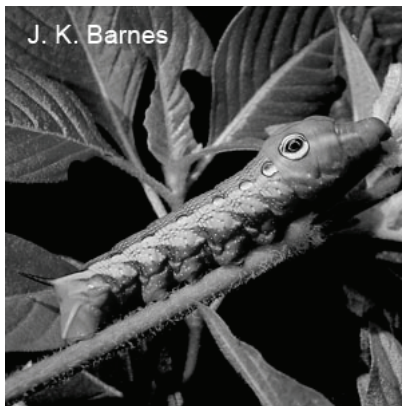
# Gardener's Are Not The Only Ones Enjoying The Warm Weather

So far this spring the weather has been warmer than usual. January was seven degrees warmer and February appears as if it too will follow the same pattern. What this means for the Plant Clinic in the months ahead we have yet to realize but one development has already begun to appear. Insects, like people, are lured by the siren song of sunny days. Deposited at the Plant Clinic today was a moth, carefully saved in a secure container for identification. Opening the container revealed an unusual bright green moth with markings delineated in yellow. And it had, as if in celebration of Valentine's Day, a perfect heart-shape on each wing.



This stunning creature is ***Arcotonotus lucides***, commonly known as a Pacific Green Sphinx Moth. Sphinx moths or Hawk moths are Lepidoptera, members of the Family

**Sphingidae**, subfamily **Macroglossinae**. Native to California, Oregon, Idaho and Washington, they are mostly nocturnal pollinators. Pacific Sphinx moths have been observed in Jackson, Josephine, Lake, and Klamath Counties and several counties in North Eastern Oregon. In areas such as Jackson County where there is defined winter weather they over winter in the soil, hatching in the spring as food sources become available. They fly in the early evening and at night through woodlands and meadows and will respond to lights. In southern areas of the West coast with temperate weather conditions they are seen as early as December or January. The moth that came into the Plant Clinic hatched too soon, lulled by the warmer temperatures and before its preferred diet of evening primrose and clarkias were blooming.



hawk moth, better known as a horn worm.

Tobacco Horn Worm – note the “horn” on the rear of both caterpillars and the “eye” spots. Sphinx moths are thought to be named for the ability of the instar raise its head, similar in fashion to

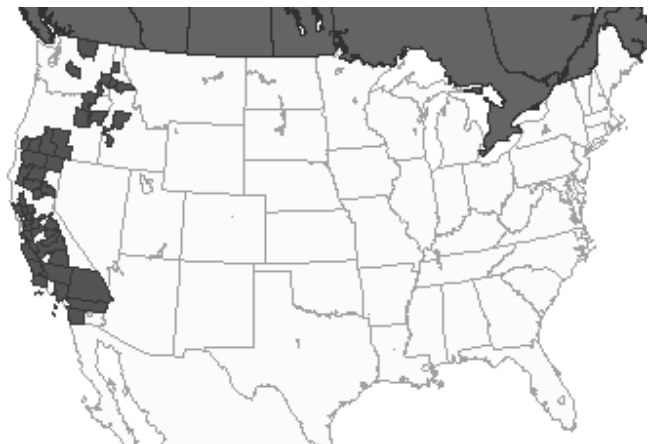
The United States is host to approximately 125 different species of Sphingidae and most gardeners have seen the larval form of the



the Egyptian sphinx.

Named for the harmless but pronounced “horn” on the hind end, they can be deleterious to the garden, as anyone who has ever tried to grow tomatoes knows well. Hawk moths proceed through a complete metamorphosis while developing. After the female moth lays eggs the larvae may hatch within a few days or, depending upon conditions, take several weeks. They start out as very small caterpillars (instar or development stage) but grow and change rapidly. Many of the instar are strongly colored and marked for mimicry camouflage. The instars each have specific feeding requirement depending on the type – Oak Hawk Moths feed on oaks, Elm Hawk Moth feed on elm, etc. At maturity the caterpillar will stop feeding and begin to lose body moisture. After about 5 days they bury themselves in loose soil or leaf litter to molt and turn into a pupa or chrysalis. In mild climates they will hatch into an adult moth in two to three weeks, or, as in the case of the Pacific Sphinx brought into the Clinic, over-winter to hatch the following spring. The moths have thick bodies and wingspans that range from two to five inches. They are strong, vigorous fliers with fast wing beats and can be mistaken for humming birds or bees because of their ability to hover over a flower. Some varieties are among the fastest flying insects known. The species have long proboscis that allow them to feed from deep throated flowers, pollinating them in the process.

Hornworms can be irritating to the gardener through the devastation they can cause. However, since the adult stage is a pollinator, give thought before completely eliminating the caterpillar.



distribution of the Pacific Green Sphinx Moth

**Wendy Purslow**  
Master Gardener 2006

# Splinters from the Board

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## Jackson County Master Gardener Association Board of Directors Meeting—February 5, 2010

Officers' Reports.

President (Ron Bombick). The Board approved the nominations of Michael Riding as Winter Dreams chair and Li Harder as president-elect.

The Board rejected an offer by Hanley Farms to use their greenhouse in exchange for plants that they could sell at their plant sale because of difficulties in administering an off-site facility, raised the Spring Fair entrance fee from \$2.00 to \$3.00 and accepted the 2010 budget.

Ron warned folks that because of our tightened 2010 budget, expenditures must be approved by the Board or by one's chair.

OSU Advisor (Phil Van Buskirk). OSU realizes that there isn't enough money for all programs, even with a 15% reduction in budgets. In March OSU Board's budget recommendations for the Extension Service will go to the Faculty Senate for approval. Phil commented that maintenance of the relationships with County Commissioners will be very difficult in some of the budget scenarios. Rollin Mack questioned why OSU may be concerned with fees being charged by individual Master Gardener's programs. Phil said that they're concerned with paying for Gail Langellotto as supervisor of Oregon's MG program. A service fee on all of us would help pay for her. There's an emphasis on on-line services which are seen as reducing costs while bringing in money.

The County Commissioners would like a taxing district for OSU Extension Services on November's ballot. Thirteen cities in the county must okay it, as well as the electorate, so please call Phil if you have experience in this area.

VP/Programs (Judie Richardson-Loveless). Red Cross would like to teach classes here in CPR and First Aid. Judie will explore membership interest and auditorium availability.

OMGA Representative (Bill Hunt). The OMGA Board will be meeting on Mar. 6 at the OEA building. He extended an invitation to everyone on this board to

attend. The OMGA President Tam Martin is selling bundles of 50 seed packets for \$72.45 each to raise money to pay for travel to chapters in need of special training with a portion of the funds going to an unnamed pet-related charity. The consensus was not to purchase them.

OSU Extension Agent (Bob Reynolds). We've also been given eighty Oregon Rain Garden Guides (worth \$4.95) and there are several options for distributing them. Weekend classes are starting this month.

Committee Reports.

Archivist (Joan Long). Li Harder had a severe accident and is on the mend.

Plant Clinic (Wendy Purslow). 3,359 clients were served in 2009. Insects and vegetable questions topped the list of topics. Wendy's in the process of re-vamping the forms to refine the information.

School grants (Barbara Davidson). She has sent applications to 47 schools.

Community Outreach (Jan Purkeypile). These organizations needing help in developing community gardens and Master Gardeners have been paired: Alliance of Forest Workers and Harvesters with Patrick Marcus and the Housing Authority of Jackson County (with four community gardens) with Rhianna Sims, Rey Guevara, Walt Marsh, and Philip Collard. The Board thanked these MG's for their help.

Membership Directory (Judy Williams). We will have nearly 450 members in directory. Judy has a digital list of members' skills/expertise list of members that she can provide to those needing it.

Grounds Master Planner (Richard Brewer). The board agreed to act as the 501(c)3 organization for the Land Steward Program and the Small Farmers who have joined to create a demonstration plot of grasses as ground cover and paving areas to demonstrate what's good for small farms. Donations often must go through a tax-deductible organization. This is much like our demonstration gardens.

**Nancy Hunt**  
*Recording Secretary*

## **BOOK DONATIONS NEEDED**

Gardener Spring Fair Book Shack is looking for your used books to help benefit The J.C.M.G.A. Scholarship Fund. We are looking for books on the following topics: gardening and landscape (all aspects), bees, birds, butterflies, insects, rocks, varmints, wildlife, worms, how to books, arts and crafts, cookbooks, canning and preserving, wine, wine making, health and all children's books. Please absolutely NO magazines.

Contact Chris Greene for more information

gardenbeet@trinity2500.com

Return Service Requested



Happy Saint Patrick's  
Day  
Wednesday March 17

## ***Calendar of Upcoming Events***

**PLEASE SEE PAGE 8 FOR  
A COMPLETE LISTING  
OF ALL MARCH CLASSES**

### **"PLANT A ROW"**

You can do something good for your community while doing what you love. Simply grow an extra row (or two) of vegetables in your home garden and donate the produce to ACCESS Food Share. It's that easy to make a difference and help ensure that those in need have fresh food to eat.

And if you are a landowner with vacant land lying idle, allow it to be put into cultivation. Host a Food Share Garden. On as little as 60 feet by 160 feet, up to 10,000 pounds of fresh, wholesome produce can be grown—enough to provide 8,400 meals and give hungry families

the good nutrition they need to stay healthy.

Any effort—big or small—helps make a difference toward improving the lives of those who have less.

Please contact Nan King, Community Garden Developer, at ACCESS Inc., if you can "Plant A Row," help create a Food Share Garden, or wish to volunteer as a Food Share garden helper. ACCESS Food Share partners with Oregon Food Bank to supply local emergency food pantries and nonprofit programs serving low-income seniors and families.

**Nan King**  
*Master Gardener 1994*