



Garden Beet

Newsletter of the Jackson County Master Gardener™ Association • August 2011

Lots of New News at SOREC. Have You Heard?

There's so much news at the Southern Oregon Research and Extension Center! By the time you read this, we'll be welcoming Phil VanBuskirk back after heart surgery. And have you heard? Phil has been named the Regional Administrator of Jackson and Josephine Counties.

And have you heard? Marcus Buchanan, Viticulture Faculty, who frequently taught soil classes for the Master Gardeners, has resigned to become a private consultant. He will continue teaching soil classes for the Jackson County Master Gardener Association. His replacement will be Dr. Gabriel Balint.

And have you heard? Rick Hilton, Sr. Research Assistant, is educating homeowners on the negative impact backyard fruit trees can have on nearby commercial orchards when pests are not managed. For more information, go to <http://extension.oregonstate.edu/sorec/uaptop>.

And have you heard? Spotted wing Drosophila (SWD) and brown marmorated stink bug (BMSB), are being tracked in Oregon. SWD was first found in Jackson County in October of 2009 and is now well established. A Southern Oregon University volunteer working with Rick Hilton has enlisted Master Gardeners to hang traps to determine if BMSB can be found in the Rogue Valley.

And have you heard? Sharon Johnson, Family and Community Health Associate Professor, has received a grant for a "Don't Let Rabies Get Your Goat" program, a problem in the Applegate and Cave Junction areas. She is also involved in projects around "Having the Conversation," end of life discussions with family and medical personnel.

And have you heard? The Family Food Education Volunteers are partnering with Hanley Farms to offer 20-minute mini-classes at their Harvest.

And have you heard? Head Lavender Gardener Ellen Scannell announced that a deep violet lavender, *Lavandula angustifolia* 'Martha Roderick' has apparently mutated producing a new light pink lavender. Jim and Dottie Becker of Goodwin Creek Gardens are propagating it to determine if it is distinctive enough to name. The Goodwins' suggestion: *Lavandula* 'Ellen Scannell'

And have you heard? Sam Blachly, head gardener of the Compost Garden, is planning a class on rotary drum composting, if at least ten people are interested. E-mail Sam at crward1164@msn.com.

And have you heard? A new Rain Garden was constructed during a May class in back of the OSU Extension Building. Water that runs off the roof will be diverted into the Rain Garden to be absorbed slowly into the soil.

And have you heard? The Children's Garden is in full swing with 77 students and a number of firsts: the 9-13 year-olds outnumber the 5-8 year-olds 60% to 40%, the number of boys has jumped to 40%, nineteen families are first timers, and a group of students carpool from Grants Pass.

And have you heard what the Children's Garden is doing with the funds donated in memory of Master Gardener Bill Dietz? Children's gardening books have been purchased and they are assembling a children's insect identification kit. Other possibilities include outdoor worktables and an entry arch.

And have you heard? Gramma's Garden and Greenhouse are being combined into a single program to provide comprehensive propagation education for students. After conducting a pilot project one day per week with the 2011 Master Gardener class, mentors agreed this would be best for students.

And have you heard? JCMGA has a new Marketing Committee. As you can see, there's lots going on in JCMGA and at SOREC; however, items mentioned in this article are just the tip of the iceberg. The marketing committee was formed to better disperse information to the public and increase public use of all we offer. One of the first steps was to create a new logo.

Jane Moyer
Master Gardener 2005

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OSU Advisor's Report

It's August and I am thinking about January. I have started putting together the schedule for the 2012 Master Gardener program. Over the last couple of months, we have scheduled the evening and weekend classes for 2012 and confirmed speakers for this fall's Winter Dreams Summer Gardens (it is November 5 and should already be on your schedule.) It takes many dedicated teachers to put together all those classes and that is in addition to the many speaking engagements Master Gardeners do throughout the year.

However, I have noticed that we depend on the same people year after year for our classes. They are outstanding instructors and we love hearing from them again and again. I worry though, that down the road our current speakers either won't be able to present for us, or will move on to other interests.

The Master Gardener program is all about education, both our self-education and the education of others in the community. That's where you come into this conversation. You all already know a great deal about gardening – you are Master Gardeners! And as a Master Gardener, you're always interested in learning more. You can learn by reading a book or taking a class, but you will learn so much more by researching, preparing, and presenting a gardening subject that interests you.

Look at last year's Master Gardener class schedule (go here - <http://tinyurl.com/3uaczau>) and then let me know a subject you would like to work on. Perhaps this year you can understudy our current presenter, or you can give a supplemental class on the subject elsewhere and then become an instructor in the winter program in the future. We have a lot of material that will get you started. Give me a call and we'll get going.

A great way to start instructing is by becoming one of our Master Gardener speakers who respond to requests from other organizations for garden related talks. Speakers Bureau coordinator Germaine Ploos is always looking for new speakers to help respond to requests. Pick any garden or landscape related topic and start your research. Again, we have many resources you can use.

So be a little selfish and volunteer to be a speaker. You will learn more than you ever thought possible, and it's fun, too!

Bob Reynolds

*Jackson County OSU Home Horticulture Agent
Master Gardener 2005*

BEET BOX

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Garden Tour Update

Wow! July's garden tour was truly a treat! It was a beautiful summer day, warm and sunny, and we all journeyed to Grants Pass to visit the spectacular 5-acre garden of Sherry and Kelly Young. Thank you Judi Holdeman for convincing your friend, Sherry, that JCMG should tour her garden!

You can't really call what **Sherry and Kelly Young** have created a garden; it is more like a private park. Everywhere you look you are treated to an assortment of colors, textures, trellises, arches, numerous water features and whimsical garden art!



They have owned the property for six years and spent the first part of the time, clearing brush and climbing up the trees to create some light into the understory. "I wanted to

create a mini forest within the bigger forest," says Sherry, and that is exactly



what she did!

Huge boulders were brought in and strategically placed throughout the property. A large salt-water pond was created featuring a beautiful cascading waterfall. An elevated fire pit is placed amongst a grouping of boulders creating another unique setting next to the hot tub.

Continued on page 9, column 1

President's Message

It has been 6 months since the idea of a community garden grant was put forward for consideration. Community garden grants are to provide grant money to community gardens that need assistance. Community gardening has been part of American lives since the late 1800's. With the recent economic condition and increased interests in eating locally grown produce, community gardens have grown in a fast pace in the nation. Community gardening is also growing in southern Oregon. Research studies from 1999 to 2010 have indicated that community gardens provide many positive influences on the community such as food security, sense of community pride, utilization of open space, crime prevention, neighborhood beautification, and social/cultural interactions. In addition, community gardeners eat more vegetables, exercise more, weigh less, and feel healthier than non-gardeners, even home gardeners. The combination of our Community Outreach Program with a community garden grant would provide Jackson County Master Gardener Association with a special opportunity to enrich and enhance the community through learning, practicing, and teaching the art and science of gardening. It would contribute to the local economy by encouraging consumption of locally grown food, having a meaningful involvement with the community, and being a garden philanthropist all at the same time. I have appointed a Community Garden Grant Committee to explore this proposal. The committee consists of Mary Foster, Bonnie Martin, Debra Osborn and me. Mary has extensive experience both in applying and receiving grants and in community garden development. The group has nominated her to be the chairperson. With her exceptional experiences, she will be able to guide the committee to explore the possibility of developing a Community Garden Grant Program with the well thought out and professional quality guidelines. The committee will present all the information at the September Board meeting. Please be sure to join us then to get more details.

At the recent town hall meetings, I received many suggestions from the attendees. Such as, if a member wants to volunteer for a position, his or her name is allowed on the ballot as a second choice,

even though they may not be the one nominated by the nominating committee. I have related the feedbacks to appropriate chairpersons and shared them at the July Board meeting.

August is when we formalize the Nominating Committee for the next election. If you are interested in serving on this committee, please let me know. If you are interested in volunteering for a position, please let Michael Riding or me know.

One correction from my last message, WDSG is on November 5 not November 6.

The next Board meeting is on August 3, Wednesday, at 10 am in the Extension Auditorium. Please feel free to join us.

Li Harder
President
Master Gardener
2009

Garden Letter



I have just been reading about irises in *The Gardeners Guide to Growing Irises* by Geoff Stebbings. My irises need to be separated this year, and I find that if you plant the fan toward the north and the rhizome toward the south it is better for the iris. The rhizome needs the sunshine, the fan would have shaded it placed on the south. I have generally planted my irises in clump form in a circle pattern. A north-south orientation for placement not leaving a hole in the center of the group will work as well. Mostly we think of separating irises in August, but Stebbings recommends 6 weeks after bloom completion. Irises are known to bloom from early spring to mid-summer, from small irises early to large irises late. In addition, were you aware that some of the small irises are not rhizomes but bulbs? Duh, how many little *Iridaceae Reticulata* bulbs have I held in my hands and not thought of that?

There are 90 genera and 1800 species in the *Iridaceae* family, and in that family the iris has about 200 species. Every family member has some similar characteristics that identify it as a member. The iris species has flower structures that are similar: three outer petals, three inner petals, and three stamens. The outer petals protect the inner petals when they are in bud, and they are called tepals. The inner flower petals are the standards; the outer petals are the falls as they bend over and downward when they open. They are more colorful and always have a marking in their center, a splash of color, or ridges of furry beard that help to guide the insect pollinators. The three stamens are almost hidden within the flowers. They come from the center and come over the top of the falls. They aren't petals or tepals and they originate from the top of the ovary. Bracts, leaf-like or dry papery wrappers, protect the flowers. The flower stem is stout and thick. Six flowers are expected on each iris stem contributing to a longer display as each flower lasts only about three days. After pollenization, the plant makes a pod that varies in shape depending on the species. Since I am not hybridizing, I remove the pods and the stem by pushing forward easily breaking off the rhizome. Cutting the stem as close to the rhizome works too. As irises continue to grow out from the original rhizomes, I find there will be plenty of new irises available when I divide them.

In the book, there are many different irises discussed, but for this article, I am talking about the irises generally known as bearded. I have long labeled them *Iridaceous Germanica*, and I find that is not correct. The *Iridaceae Germanica* is the old iris we know from farms and deserted places or passed down. They are

always purple, very sturdy, and are actually a hybrid like the bearded iris we have today. They now think the bearded hybrids had different parentage from the *Iridaceae Germanica*.

The bearded iris has a variety of sizes from 8"-40" tall. The rhizome is large and fleshy with the roots on the underside. The leaves are sword-like, flat, and upright. They are a grayish green in color and are stiff. They

remain after bloom and often over winter. I cut them about 8" above the rhizome when I tidy the garden for winter as it protects them from the wind. I tidy my irises all year long taking the browning leaves off as I see them. This is good prevention for disease. Iris don't have much in the way of disease. They may have aphids that can distort the leaf or flowers, but these are easily squashed by hand. They have root rot, mostly in spring, mainly from lack of drainage in overly wet soils or overcrowding. You can cut out the rot, but I generally throw the plant away in the garbage.

I also have leaf spot, which looks ugly but doesn't do much harm. Brown spots on

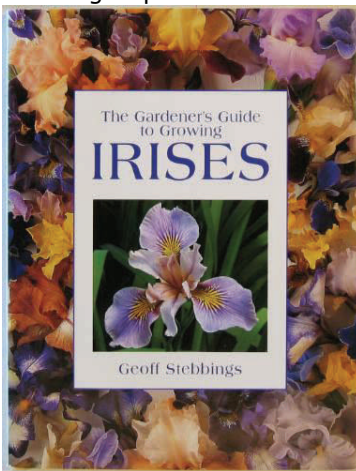
the leaves grow together and can cause the plant to lose a leaf. Cut away any leaves with the brown spot and burn or bag them. You can spray with a fungicide and use a high potash fertilizer. Since I neither spray nor fertilize, preferring to feed the soil, I live with it if removing the offending leaf does not help.

If you prefer to feed, do so in spring as the buds develop and again after flowering when the new fans are growing. Watering in summer is not necessary although it does make for a better display next year. Irises are very drought tolerant and deer resistant.

By August, the soil is generally quite hard, so I soak the irises before starting. I prefer using a digging fork to remove the rhizomes. I cut the iris leaves down to about 8" to make it easier to see what I am doing. I am very selective about what I save to plant again, choosing only the newest and best rhizomes and fans. All the rest is bagged and put into the garbage. I dip the rhizome and roots into a fungicide solution to discourage transfer of disease. (I use a 1-10 solution of Clorox and water.) I have cleaned the plants ready to replant. Replant immediately or allow them a few hours to dry. Longer time puts a strain on the rhizome even though they will grow. Mix in compost or alfalfa meal or both into the soil for a great start.

Hope you are having a great summer. Come enjoy the gardens at Extension. You are always welcome.

Cora Lee
Master Gardener 1994



Gardening Gourmet

Fiery Ice

As the sun braises the garden to a burnished ripeness, the blasting breath of a hot air balloon blows overhead. The brilliant coloring momentarily reminds me of another flamboyant sphere, the fiery winter radish.

If you've never tried winter radish varieties, you'll be in for an incredible new taste experience. Like fire n' ice, these babies are full of spicy sweetness with an icy-crisp crunch. Unlike their spring cousins these winter beauties also may grow as large as a baseball, and show off a variety of concentric colorations including brilliant crimson, purest white, and lime green.

Although propagating winter radishes isn't very complicated, it can be a bit tricky to get these winter varieties to germinate in the August heat in our valley. Finding a cooler location is the ticket here for successful germination. Any spot with filtered shade or one that might receive afternoon shade is the first and most important ingredient. Lacking such a spot, you can create one with shade cloth.

Radishes, especially these winter varieties, do best in loose soil so they can fatten up quickly. A well-prepared seedbed is worth the extra preparation time. Your labors will be rewarded with large, tender, well-shaped roots rather than woody disfigured ones. Working in a good amount of well-rotted compost is best since fresh manures or green fertilizer usually result in hotter radishes.

After preparing the seedbed, sow seed about ¼" deep and cover with fine compost or mulch. Water the seed thoroughly with a weak solution of fish emulsion and kelp powder. Since radishes are shallow rooted, it's imperative that the soil stays consistently and continually moist. A soaker hose left on the most minimum ooze will do the job. A shade cloth or winter weight floating row cover helps keep your radishes cool, moist, and protected from marauders looking for free meals. Winter radishes sprout very quickly when

content, so don't be surprised if you find them popping up in a few days if you can provide cool, moist conditions.

Thin your seedlings promptly when they're about ½" or so high. Generous spacing will keep them firm, sweet, and tender. Encouraging rapid root growth also deters attacks by root maggots.

Although spring radishes are best when plucked at a small size, winter radishes aren't ready until they're much larger. Although mature size depends on the variety, most are ready to adorn your dinner plate when they reach 2-1/2"-3" in diameter.

By mid to late October, you should be able to start sampling your first winter radishes. Similar to turnips in appearance, their thin skins are best peeled, except for the Black Spanish whose ebony covering is quite edible. After a few frosts you'll find winter radishes even sweeter. In fact, you can leave them in the ground and enjoy them throughout the winter months. Their crisp, colorful, spicy-sweet flesh will add dazzle to appetizers, salads, and cooked side dishes.

So if you're looking for a new late season taste sensation, as well a spectacular show off on the appetizer tray, serve up some radiant spicy-sweet winter radishes.

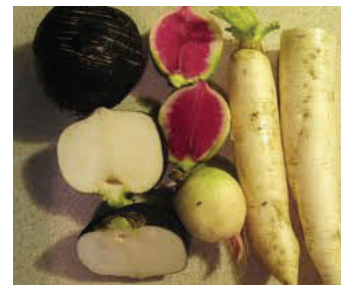
Seed Sources:

www.territorialseeds.com
www.supersdeeds.com
www.seedsofchange.com

Varieties to try:

Red (also known as rose) meat
Green flesh
Black Spanish

Sydney Jordan Brown
Master Gardener 2000



Hot Asian Winter Radish Salad

6-8 cups fresh cut baby greens of your choice (spinach, lettuces, kale, arugula, etc.) washed and drained
2 winter radishes cut in julienne strips 3 scallions, sliced
2 cloves garlic, peeled and pressed 1 TB grated fresh ginger root
¼ cup rice wine vinegar 3 TB honey
2 TB toasted sesame oil 1 TB tamari
2 TB toasted sesame seed

Fresh Gourmet Garlic Ginger Wonton Strips (usually located in produce section of the grocery store near the croutons) or you can fry your own cutting wonton squares in to ¼" wide strips.

Put greens, radish, and scallions in large bowl. Mix remaining ingredients (except sesame seed and wonton strips) in small saucepan. Bring to a boil then simmer on low about 5 minutes. Pour hot dressing over salad. Gently toss and serve immediately topped with sesame seed and wonton strips. Serves about 4.

HERBAN RENEWAL

Spicebush (*Lindera benzoin*)

Since 1995, the International Herb Association has named an Herb of the Year. The Herb Society of America has just joined the party with the announcement of a new program, Native Herb of the Year, and the plant they have selected for 2011-2012 is the subject of this paper. This might seem an odd choice to us, since spicebush is rarely found in our area, but it is quite common in other parts of our country. There is, however, an entirely unrelated species, *Calycanthus occidentalis*, also called spicebush or sweetshrub, which the Miwok Indians in Yosemite used to make arrows.

Spicebush, a deciduous dioecious aromatic shrub that grows from 6'-15'

high, is considered an endangered species in some states. Although it is native to southeastern Canada and the eastern United States and westward to Kansas and Texas, *Trees and Shrubs for Pacific Gardens* by Grant and Grant lists it, albeit only for areas with proper growing conditions (think rain forest). Spicebush prefers damp woods or stream banks with part to full shade and

will tolerate sun with constant moisture where it takes a more rounded and denser shape. The herb grows from Zones 4-9 and likes a pH range of 4.5-6. (Colonial surveyors thought spicebush indicated fertile farmland.) So, what does it look like? The greenish twigs have many small white lenticels and, in early spring, the yellowish, tiny, star shaped flowers appear in clusters in advance of the leaves. If a male bush is nearby, the female plant produces olive-sized bright red fruit in late summer which have a spicy scent when squeezed. The leaves, which may reach 5", are smooth, pointed, bright emerald green, obovate (broader at the top) and get progressively larger at the end of the branch. In the autumn, they turn brilliant yellow. The female plant is especially attractive then, as the yellow leaves highlight the brilliant shiny red fruit. The plant is a member of the *Lindera* genus which contains 80 species of aromatic trees and shrubs. Only 3 species are native to North America; the remainder are native to Asia. The other two American species, *L. melissifolia* and *L. subcoriacea*, are very closely related and are also called spicebush. Propagation is accomplished by dividing the plant in the spring, greenwood cuttings in early spring or seed



sown in the autumn. And perhaps best of all, spicebush has few diseases and insect problems, although it is the most highly preferred host plant to the spicebush swallowtail butterfly and its larva which, if you will pardon a scatological comment, is described as resembling a bird dropping. A cautionary note: like other drupes, the fruit is eagerly devoured by many species of birds, along with deer, opossums and raccoons.

Spicebush has been used medicinally for a variety of ailments including colds and as a febrifuge. The tonic was used for dysentery and to improve circulation. Herbalists distilled the berry oil as a liniment for

rheumatism and neuralgia. There is little scientific data to validate the efficacy of any of this. Many of these uses were derived from Native American Indian practices which also included expelling worms and treatments for anemia, hives, croup, etc. They also used the oil from the plant to treat bruises and aching muscles.

Although spicebush has no GRAS designation, it found

its way into the culinary world mostly as a substitute for allspice. During the Revolutionary War, when allspice could no longer be imported from England, the spicebush berries were used instead. Spicebush leaves and twigs provided the southern states with a tea substitute during the Civil War blockade. For some unexplained reason, herbal vinegar made from the twigs and fruits was used to preserve beets.

The genus name, *Lindera* Thunb, comes from Lindler, an early Swedish botanist and Thunb, which stands for Carl Peter Thunberg, a Swedish taxonomist, who was a disciple of Linnaeus. The species name was co-opted from two similar Asiatic spice plants which produce aromatic resins. A sample of common names this herb has inherited are Benjamin bush, feverbush, spiceberry, spicewood, wild allspice and "forsythias of the wilds," because the flowers appear before the leaves. With all its aromatic qualities, spicebush has found its way into potpourri as well.

May your summer be filled with good scents.

Ellen Scannell
Master Gardener 1986

Scott's Garden

The Scott's Garden TV speakers have been hard at work again dispensing interesting and informative garden lessons. These excellent presentations, which aired during May and June, may now be viewed at kdrv.com/scott's_garden:
Ron Bombick invited the public to tour our Demonstration Gardens at Extension. Cynthia "Sam" Blachly demonstrated how to make compost in a bag.



Janet Rantz taught us how to grow lettuce in the heat of the summer.

Georgia Richards extolled the virtues of rosemary.
Ellen Scannell explained how to extend the season of lavender.



Don Shaffer spoke about deer fencing and straw bale gardening.



Rhianna Simes provided tips for safe gardening during fire season.

And Marsha Waite highlighted the public services available in the Plant Clinic.

Thank you all for your time and effort. You have exemplified the knowledge, dedication, and professionalism of our chapter. We are all very proud!

Linda Holder
Master Gardener 1998
Scott's Garden Chair

Master Gardener Profile

Born and growing up in Portland, Myra recalls her childhood as "quiet, ordinary, and uneventful." Her dad was a gardener, taking special pride in his "Bonnie Best" tomatoes. Although he was a do-it-myself gardener, he was pleased when Myra showed an interest in joining him.

Following graduation from Grant High School Myra enrolled at the University of Oregon as a business major. Just one term short of completing her degree, Myra became a bride instead of an alumna. Her new husband completed his degree in architecture and interned in California. Following his internship, the couple decided to accept an offer for his employment in Hawaii, agreeing to stay for just two years.

Life, however, has a way of interfering with plans, and the two-year stay turned into thirty. As their daughter grew up, Myra worked part time keeping books for a travel agency where she also learned the accounting system used by the airlines.

When Myra returned to the mainland, she again worked in the travel business. Then an opportunity arose to house-sit a very large home for a friend in San Jose. Since Myra did not have the responsibility of doing the house or yard work, she worked part-time in a garden shop. There she was bitten hard by the gardening bug. After two years the owner of the San Jose house returned, and Myra moved to Medford on the recommendation of friends in Ashland.

Enrolling in the Master Gardener class of 2005, Myra was immediately excited by the prospect of working with the Children's Garden. She still volunteers there and loves it. As Master Gardeners often do, she also took the Family Food Educators (FFE) class. Now she loves preserving the bounty of her garden.

In 2008 Myra began working at the South Medford Grange, where you may often see her smiling face. She oversees the houseplants area, also works with bedding plants, and fills in as a cashier when needed.

Besides her vegetable and flower gardens, Myra owns a dachshund and a "little white dog," which she rescued from the dog pound. But she is most delighted to have recently become grandma to a baby girl. Her daughter and new granddaughter live in Phoenix, AZ, Myra says with regret, and she doesn't have the opportunity to spoil



MYRA REESE

her properly!

Carol Oneal
Master Gardener 2002

Where in the Garden?

Have you visited a particularly beautiful/interesting garden (anywhere in the world) that you would like to share with our members? Please send us a photo (hopefully, with you/friends/family in the photo) that we can print in the Garden Beet. Let us know where the garden is located and give us a short description. Please follow the instructions given in the Beet Box.

Reduce, Reuse, Recycle

Recently an article appeared in the *Mail Tribune* on spending habits of the Amish. Reading it, I realized that much of it very well could have been titled "The Reduce-Reuse-Recycle Habits of the Amish." Although financial gain is not the primary object of reducing what we buy, reusing what we have, or recycling what we need to get rid of, it is an appreciated side effect. The writer of the article had interviewed Lorilee Craker, author of *Money Secrets of the Amish: Finding True Abundance in Simplicity, Sharing, and Saving*.

Reduce: Craker found that typically the Amish were financially well off because they followed the adage "Use it up, wear it out, make do, or do without." In other words, reduce what you buy by using what you already have. We have become a throwaway society, but often broken or damaged items can be fixed or we can find suitable items hidden away in our closets, cupboards, or garage rather than buying new. By using these techniques, we will be reducing energy costs and saving money at the same time.

"Simpler often translates to cheaper." Many of us indulge ourselves by spending on items or activities that have a high energy cost. Instead of trips, vehicles, or technology, the Amish typically listed eating good, natural, home-grown food, especially ice cream, as their most frequent indulgence---minimal energy costs and frequently cheaper too.

Reuse: "You don't have to buy something new to buy something good." Whenever possible, the Amish buy at garage sales, thrift stores, and estate sales. (I would add Craig's List and Free Cycle to their list.) Perfectly good items are a fraction of the cost of new, energy costs are reduced, and money is saved all at the same time.

"Buy for value." This was the saying that especially appealed to me. As a gardener, I have discovered (many times over!) that it is better to spend more for a quality tool than to buy a cheaper one repeatedly. The quality tool will perform better, require less effort, and last longer. In the long run, it will reduce energy costs as well as save money.

Recycle: Little is thrown away in Amish society. Clothes are refashioned, handed down, remade into rag rugs. Food scraps are fed to animals or composted. In addition, the Amish certainly do not need to worry about outdated computers, phones, or power tools.

So while we may not choose to go to the extremes of the Amish, we can all learn from them about living simply, sharing, and saving.

Jane Moyer
Master Gardener 2005

Classes in August

Writing on a rainy day in June, following record-setting rainy days of March, April, and May, it's hard to think forward to the normally blistering heat of August. Yet, experience says, "It's coming! It's going to be hot – just wait and see!" Presuming that experience will be right, we'll be looking for cool activities to take us out of the heat. The OSU Extension Auditorium is always a good bet for a cool space; August finds classes to entertain and inform while cooling.

On August 9, Tuesday, (1-4 pm) Family Food Education Volunteers and Master Gardeners Michele Pryse and Carole Evans will be teaching "Water Bath Canning...the Saucy Tomato!" This class will provide "saucy" ideas for all those tomatoes coming on...Marinara sauce, pizza sauce, spaghetti sauce, barbeque sauce, and green tomato sauce, to name a few. The basics of safe water bath canning will be covered, as well as recipes, sampling, and seed saving tips. The cost for this class is \$10 for all comers. Pre-registration and prepayment by August 1 is required. See Paula Burkhalter in the Extension office.

Also August 9, Tuesday. (7-9 pm) George Tiger, retired Extension Agent, will be teaching "Growing Cane Berries." Basic management practices for cane berries will be discussed, including best cultivars for the Rogue Valley, soil preparation, fertilization, irrigation, why and when to trellis, plant growth, and fruiting cycle. Master Gardeners can attend for free. For others the cost is \$5. Refreshments will be served.

To help us cool off psychologically, Master Gardener Janet Rodkey will be presenting a class on "Winter Veggie Gardens" on August 25, Thursday (7-9 pm). What can grow outdoors in winter months? Garden maintenance, seed starting, frost protection, and varieties of vegetables and herbs that will grow all winter in our region will be covered. Ornamentals will also be addressed. Once again, hard-working Master Gardeners will be rewarded with free admittance while others will pay \$5. Delicious snacks will be waiting for everyone.

Looking ahead, small-acreage landowners might want to take advantage of the "Land Steward Program" starting in September to promote responsible land management. The joint program between the OSU Extension and the Jackson Soil and Water Conservation District will train participants in ways to create a healthy environment on their property through classroom sessions, field trips, and the creation of a personalized action plan. The September 6 to November 15 class costs \$100 with scholarships and payment plans available. E-mail rhianna.simes@oregonstate.edu for an application which must be submitted by August 26.

Jane Moyer
Master Gardener 2005

Garden Tour Update cont.

Plantings include 40 Chinese dogwoods, lots of Japanese maples, larches, redbuds, dawn redwoods and Nordman firs along with phlox, crepe myrtles, tree peonies, foxgloves, and so much more! Winding paths wander throughout the property, many of which are lighted by unique solar lights of colorful glass.



I can't imagine a more peaceful place to enjoy our bag lunch, seated at one of the numerous tables on the enormous patio. We all sat back and enjoyed a very mellow gathering! Thank you so much Sherry Young!

Next up, we traveled a bit farther up the road to Pennies Worth Acres Nursery located at 7016 New Hope Road in Grants Pass, where we learned all about what to look for when purchasing trees and shrubs. Owned and operated by Rene and Robin Pare, the 3-acre nursery offers a wide variety of ornamental trees, shrubs, groundcovers, and perennials. They specialize in large caliper trees and hard to find nursery stock, selling all their products at wholesale prices to the public. It was like being "a kid in a candy store!" Well worth the drive!



Our next tour will be on Friday, September 16 in Ashland, so mark it down in your calendar! Look for details in upcoming emails.

Judi Richardson-Loveless
Master Gardener 2008

Master Gardener Profile

When most of us think of Reno, we think of casinos and gambling. But of course, there is another side to that Nevada city. For instance, Glenn Risley (or Grizz, as he's been known to friends over the years) was born and grew up there. There he developed two capabilities that would continue through his life – gardening from his mom and auto mechanic skills from his dad.

As a high school student he had a small lawn service during the summer and had enough know-how to own and maintain a motorcycle. Unfortunately, Glenn and that motorcycle had a rather serious accident followed by a long recovery. The recovery took so long that it took him two tries to get into the Navy after he graduated from high school.

But at age 20, he did get in and stayed for eight years. With his mechanical skills Glenn became an avionics technician working on aircraft. Although he was aboard a ship some of that time, mostly he was on shore stationed near Fresno, CA.

After his discharge, Glenn got married, and his son was born a year later. Transition to civilian life was relatively easy, since he did similar work as a civilian for the next 27 years to what he had done in the Navy. The young family lived in Ridgecrest, CA, near China Lake. Glenn also served in the Naval Reserve for 20 years.

While still in the Navy, Glenn became interested in photography and worked to develop that skill as well. Besides practicing on his own, Glenn took some photography classes at a junior college. He laughs as he says his room was "plastered" with photos, most of them calendars and posters from the Sierra Club. He still likes nature photography, but now takes the pictures himself. While in the Reserves, he did "official" photography for them.

Glenn now has a couple of classic Mustangs instead of a motorcycle and showed one of his restored cars at the recent Medford Cruise. He is active in the local Mustang Club.

Having a garden is tough while you're in the Navy, but Glenn says he has had a garden of some sort whenever possible since his discharge. After retiring and relocating to Medford in 2008, Glenn took



GLENN RISLEY

the Master Gardener class in 2010. He apprenticed in the Greenhouse, but now works in the Wildflower Garden. You will see Glenn at most Master Gardener gatherings with his camera at the ready, as he is now the *Beet's* official photographer.

Carol Oneal
Master Gardener 2002

Featured Garden of the Month

The Rain Garden

The brainchild of Germaine Ploos and Michael Flaherty, the new OSU Extension Rain Garden is designed to demonstrate the sustainable practice of rainwater catchment. A rain garden is simply a swale, or bowl-shaped indentation designed to capture roof runoff in order to keep rain water on site and out of storm drains, rivers and streams. The plants of the rain garden serve to filter toxins from the runoff as it is allowed to percolate down and back into the local water table. The rain garden, on a residential level, is not only a responsible practice but also one that demonstrates how simple and beautiful sustainability can be.



The OSU Extension Rain Garden began in the fall of 2010 as a kidney-bean-shaped hole dug out by a Master Gardener volunteer with a backhoe. The remainder of the plan, designed by Native Plants Head Gardener Michael Flaherty, would then wait until the spring of 2011 for completion. It was then that Rhianna Simes (OSU Extension), Lori Tella (Jackson Soil & Water Conservation District) and Melanie Dupuis (SOU Graduate student in Environmental Studies) approached Michael about including the Rain Garden construction as a hands-on learning opportunity in conjunction with the 2011 Land Steward Seminar. Grant monies were made available from the JSWCD, in addition to funds from the JCMGA, to pay for plants, soil amendments, mulch, irrigation and informational displays.

Two more demonstrations were created to accompany the Rain Garden as additional modes of rainwater capture. First, a set of rain barrels captures the first 110 gallons of rainwater for use in hand watering before the overflow is sent down into the Rain Garden. Second, a first flush system was created to pull the first five gallons of rainwater from a given rain event to remove accumulated roof toxins (organic debris, chemicals, dust, etc.) before sending the filtered overflow down and into the Rain Garden.



In May work began in earnest to prepare the site for planting. On the day of the Land Steward seminar, attendees, as well as Master Gardener volunteers gathered for classes and outdoor demonstrations, culminating in the planting of the Rain Garden and the installation of irrigation. The event was a success, and the Rain Garden is thriving. Expansion of the garden would include further decomposed granite pathways, to allow access to the new arboretum as it begins to take shape, and a pergola to allow both Master Gardeners, Extension staff and visitors to sit in the shade as they enjoy their lunch, sip a cup of coffee, and take in the beauty of the gardens.



Michael Flaherty
Master Gardener 2009

Officers' Reports

Treasurer (Judy Williams) distributed the financial report and reported that *Garden Guide* sales were down compared to the same time period last year.

President (Li Harder) After input from Board members and general membership, the committee in charge of formalizing a new Mission Statement recommended the following: We are committed to learning, practicing and teaching the art and science of gardening in the Rogue Valley. It was accepted by the Board. Any further comments, please contact Li.

Li appointed a Community Garden Grant Committee (Mary Foster, chairperson, Deborah Osborne, Bonnie Martin and Li Harder) to further research the possibility of starting a community garden grant program. The committee will present their information and guidelines to the board at a later date.

Judy Wallace, Apprentice Coordinator is taking some time off. Any questions regarding the apprentice program? Please contact Li. Ron Bombick will take on the responsibilities of Apprentice Coordinator next year.

OMGA has several positions to fill. If interested, contact Dave Rugg for more details.

The chipper/shredder, which was purchased in 2009 by JCMGA, has been purchased by Sam Blachly who will pay JCMGA the full price paid for it.

Committee Reports.

Audit Chair (Diane Seitz) The audit of the financial records for the first quarter was completed on April 11. The Treasurer is keeping excellent books with income and expenses well documented.

Emphasis was made on the Board's responsibility in managing the assets of the Chapter, preparing and approving a budget that complies with the guidelines of a non-profit status. The budgeting process needs to begin earlier in the year with greater attention required in the expense categories.

A 5-year analysis, 2006-2010, of the Chapter's income and expenses was presented at the meeting. Administration costs, gardens/grounds and the Chapter's share of the agent's salary are the largest expense items. Plant Clinic, Children's Garden and the TV program (Scott's Garden) are the low cost programs that meet the goal of education, provide a service to the community, and bring goodwill to the chapter.

President Elect (Michael Riding) needs help with Awards Committee. If interested, please contact him. If anyone is interested in serving on the Nominating Committee, please contact Li.

Plant Clinic (Li for Wendy Purslow) reported that Spring Fair records are not yet available. May: 390, June: 369

Scott's Garden Chair (Linda Holder) reported that 25 segments have aired to date over a period of 14 weeks and reach 51,000 people per week.

OMGA Rep (Rollin Mack) reported on the OMGA quarterly meeting and encouraged everyone to become more involved with OMGA. Barbara Davidson pointed out that the Mini-College poster did not have the OSU logo.

Marketing Chair (Carol Oneal) reported for Speaker's Bureau: January-June 26 presentations, 791 participants. Apprentice Coordinator has agreed to help with labeling plants in the Demonstration Gardens. Working with Outreach Coordinator, Bonnie Martin, will disseminate information and sell *Garden Guides* at local grower's markets. Linda Holder inquired about the PSAs as she has not seen any PSAs on our programs.

Grant Writing Committee Chair (Jim Scannell) reported the committee had met twice and all big-ticket items are on hold. He is requesting input from everyone for ideas of grant needs.

Greenhouse Chair (Jane Moyer) reported that Gramma's Garden and Greenhouse would merge their programs. The logistics still have to be figured out.

The next board meeting will be August 3, 2011 at 10 am. Members are encouraged to come at 9:30 for social time with the working gardeners before the board meeting begins.

Nancy Olson, Recording Secretary

If you were a Board member or an Officer of the Association during the 1990's, would you be so kind to take a look and see if you might have saved copies of Board minutes from that period? Thanks! (lholder@charter.net).

HAVE YOU HEARD?

A head gardener and apprentices lovingly tend each garden at Extension. If you are a propagator, flower plucker or wilted blossom dead-header please first get permission from the person in charge of the particular garden in which you are interested. Usually the answer is "sure!" It sometimes happens that growth that is being trained in a certain direction or a wilted blossom being left for seed development has been snipped off. If you would like a small cutting, just ask. Doing things right will double your pleasure!

Peggy Corum
Master Gardener 1989

Return Service Requested

Calendar of Upcoming Events

August 3, Wednesday, 10 am-noon,
JCMGA Board Meeting, Extension
Auditorium – Arrive at 9:30 am to
spend time with the gardeners who
work in the demonstration gardens and
join them for coffee and donuts.

August 9, Tuesday, 1-4 pm, “Water
Bath Canning...the Saucy Tomato,” *
Michele Pyrse and Carole Evans

August 9, Tuesday, 7-9 pm,
“Growing Cane Berries,” * George Tiger

August 25, Thursday, 7-9 pm,
“Winter Veggie Gardens,” * Janet
Rodkey

**September 7, Wednesday, 10 am-
noon,** JCMGA Board Meeting

September 6 – November 15, “Land
Steward Program”

Archive Report

We asked and you answered. Our archival collection grows as our fellow gardeners and chapter members continue to contribute valuable information. This month we would like to send thanks to Liz Koester, MG 1988, for donating *Extenders* from the early 1990's. Do you remember those little “newspapers” that were put out by Extension back in the last century? Liz also had some wonderful photos of Wanda Hauser and the unbelievably fabulous flower gardens Wanda used to tend along Hanley Road.

Thanks also to Cora and Haydn Lee, both MG 1994, for a description of the twenty-one Demonstration Gardens at Extension, histories and additional information on the Wanda Hauser Garden, the Rose Garden, the Perennial Garden, the Everlasting Garden, and the Arboretum, as well as a map and detailed description of the irrigation system. All really good stuff!

And, thank you to Debbie Burroughs, Paula Burkhalter, and Sheila Lee for diligently searching and locating floppy discs (yeah, remember those!?) from the early 1990's. The late Edie Maxwell, MG '83, and Nancy Graber, Extension office specialist, archived and saved condensed versions of Board minutes from the first decade of the chapter onto floppy discs for posterity – which is us! What a stroke of genius that they thought to save these records and what a stroke of luck that we found them! And, I might add another thank-you to Jim Holder for being able to open them! Even though we now have these edited versions of the minutes, we still would like to find the full, original versions.

As we continue to search and accept donations of archival materials, we still need:

1. Board minutes 2000 and earlier
2. *Garden Beets* 1989 and earlier
3. Calendars 1997 and earlier

If you have any old records on your hard drive or in your file cabinet, please let us know! And, thank you for looking!

Linda Holder
Archive Committee