



Garden Beet

Newsletter of the Jackson County Master Gardener™ Association December 2011

Kudos

Looking back at 2011, there are so many who deserve a pat on the back for accomplishments during the last twelve months. Li Harder's term as president produced a new JCMGA mission statement, Community Garden Grants, quarterly membership meetings, a Facebook page with a website in process, a new Marketing Committee, and the combining of Greenhouse and Gramma's Garden programs to become The Master Gardener Practicum (The MGP).

Michael Riding, serving as president-elect for 2012, organized the Awards Banquet while chairing the "Winter Dreams/Summer Gardens" committee and the nominating committee. He also worked in Peggy's Propagation Program, as an Area Manager at Spring Fair, on the strategies committee for The MGP, and even picked apples for the banquet pies. And let's not forget his able symposium assistant, Linda Greenstone, always proclaiming "I'm just the assistant!" as she kept everything organized.

Walt and Darlene Shontz organized an outstanding Picnic and Awards Banquet with the help of their crews. Susan Bowden and her faithful volunteers provided delicious food for the first day of the 2011 class, Spring Fair, the picnic, the banquet, and "Winter Dreams." Her husband, Glen Bowden, was the indispensable food tester.

JCMGA member Dave Rugg organized the 2011 Mini-College and will be 2012 president of the Oregon Master Gardener Association. He was our nominee for State Master Gardener of the Year for his dedication to recognizing and including all chapters.

Volume 2 of the *Garden Guide for the Rogue Valley* was published this year, earning Project Coordinator Rose Gerstner and her dedicated staff the Behind the Scenes Award for spending 2-1/2 years producing *Ornamental Trees and Shrubs*.

Janet Rantz was recognized as the Jackson County Master Gardener of the Year for her extraordinary service. She is a primary leader in the creation of The MGP, bringing scientists to speak at "Winter Dreams" and "Spring Fair."

Nickie Van Vleck was awarded a Life Membership for her long-term commitment to educating JCMGA

students in the Wanda Hauser Garden and furthering the horticultural mission of JCMGA.

Ella Self and Mel Harder, along with dozens of other Master Gardeners, created a Spring Fair of which to be proud, despite having it land on the same weekend as Mothers Day, Art In Bloom, and countless other plant sales. Trisha Mullinex led the effort to obtain the numerous Spring Fair vendors.

Richard Brewer is the organization man behind Spring Fair and Winter Dreams, supplying site organization plans, signs, and advertising materials. He's also was a prime force on the Marketing Committee.

Joan Long, Linda Holder, and Diane Seitz, the Archive Committee, have taken on the monumental task of collecting, organizing, and cataloging all JCMGA documents to preserve our history.

And who could forget the many, many, many Master Gardeners who appeared on Scott's Garden, worked as head gardeners, staffed the Plant Clinics, organized the Saturday and Evening Classes, contributed hundreds of hours toward organizing the MGP and writing curriculum, worked on the *Garden Beet*, or brought about the new Marketing Committee to get JCMGA's contributions before the public? A huge HOORAH! for the work of these volunteers and particularly any missed by this article!

One person most certainly not to skip is Bob Reynolds. He puts in way more hours and effort than that for which he is paid in order to keep all the loose ends from unraveling our organization. For example, when the "Winter Dreams" committee discovered that the cost of hiring a tech person for the day had doubled in price, Bob became the "techie" as well as being the one responsible for collecting, transporting, and returning all the paraphernalia needed from the Extension.

And, finally, THANK YOU to Rick Evans, husband of Carole Evans, for painting the new garden mural in the MGP classroom. Check it out in person for the full effect. Be sure to look for the Master Gardener badge on the garden gnome.

Jane Moyer
Master Gardener 2005

"We will LEARN, PRACTICE, and TEACH the art and science of gardening in the Rogue Valley."

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OSU Advisor's Report

November, December, and January are the wettest three months in the Rogue Valley. That means calls about mushrooms. "Mushrooms are popping up in my garden," they'll say, "how do I get rid of them."

Mushrooms are the fruiting structures of fungi. Fungi mostly stay out of sight, growing underground getting energy from organic matter in the soil. Soil fungi are saprophytes, mutualists or parasites. Saprophytes convert dead organic matter into nutrients. Mutualists, such as mycorrhizal fungi, live in close association with plant roots utilizing sugars produced by the plant; and in return, the plant benefits from the mycelium's greater ability to absorb water and nutrients due to its large surface area.

There are times when mushrooms do mean bad things are happening. Shelf fungi fruiting bodies called conks appear on the side of trees or logs. Usually by the time the conks appear, it has been growing in the interior for quite a while. Better get an arborist out to check the tree's health and safety.

Master Gardeners know armillaria root rot is caused by *Armillaria mellea*, infecting many trees including oaks and maples. Once diagnosed, there's not much to do except remove the tree and plant a resistant variety. Or be amazed. A closely related fungus, *Armillaria ostoyae*, has been dubbed the humungous fungus. A single, very large fungus underlies 2,200 square miles of eastern Oregon forest.

Some common fungi produce underground fruiting structures called truffles. The mycelia of truffles form mycorrhizal relationships with the roots of many tree species including most of Oregon's forest trees. Truffles depend upon truffle-eating animals such as ground squirrels for distribution of spores, as opposed to wind or water distribution by mushrooms.

Fungus watching can be a great hobby. Some are disgusting. Dog vomit fungus grows every year in the bark mulch in front of my daughter's house, and looks as disgusting as it sounds. Others are just unusual – watch for orange jelly fungus, common in the Pacific Northwest. *Psathyrella aquatic* produces its mushrooms underwater in the fast-moving Upper Rogue River. And others are as gorgeous as any flower. Fly agaric,

Amanita muscaria, is beautiful to look at but dangerous to eat.

"Wait," says the client, "how do I get rid of them?" Ignore them and they'll usually disappear as quickly as they showed up. Or rake them up and compost them. There is no fungicide registered for mushrooms. So enjoy them.

Bob Reynolds

Jackson County OSU Home Horticulture Agent
Master Gardener 2005

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The *Garden Beet* is published monthly by the OSU Jackson County Master Gardener Association, Southern Oregon Research and Extension Center, 569 Hanley Road, Central Point, Oregon 97502. Phone: 541-776-7371

Publishing Information: All articles and photos are due by the 10th of the preceding month. Articles should not exceed 400 words per column. Regular monthly articles should be emailed to assigned proofreader. One time articles should be emailed to the editor for review. Photos should be 300 dpi in jpeg or tiff formats. If a photo needs to be scanned, it should be dropped off at the Extension Center in Bob Reynolds office no later than the 10th of the preceding month. If a photo needs to be taken, please contact Glen Risley at the email address above.

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President's Message

Dear JCMGA members,

2011 is fast approaching its conclusion. Serving as the president of JCMGA has made a very challenging, rewarding, and interesting year. It was challenging to try to align the many different individual agendas to the single JCMGA Mission. It was rewarding to meet many wonderful members and accomplish things that will make a difference for the future of JCMGA. It was interesting to learn the true inner workings of the organization. As I said in the November message, without all of you, we would not have been able to accomplish all we did. Thank you again!

I also would like to take this opportunity to mention the one person who has given me the most support and who deserves a special thank you. That person is Mel, my dear husband. He is the unsung hero during this presidency. He sacrificed the most in order for me to spend so much time on JCMGA presidential duties. He also worked tirelessly as the "Spring Fair" Site Manager, putting in more than two hundred hours of volunteer time. He worked with the "Spring Fair" chair and the committee staffing, training, and mentoring the six area managers, putting together the master "Spring Fair" schedule, and overseeing the "Spring Fair," a four-day event. Thank you Mel!

We have so many hard working members. Each year, the Awards Committee chair and the committee have a hard time limiting the number of awardees from so many deserving volunteers. However, each year, choices have to be made. This year's award recipient names are listed in another article in the *Beet*. Please check them out and congratulate them.

Our fourth and last of the year quarterly membership meeting is on December 16. Please join us for a holiday get together. For more details, please contact Cindy Williams.

The last Board meeting of this year is on December 3 at 10 am in the Extension Auditorium. Everyone is welcome. The new Board of Directors will assume their positions on January 1, 2012.

Thank you everyone for all of your tremendous and significant contributions to JCMGA over this past year. I wish all of you to have a Happy Holiday Season and very Happy New Year!

Li Harder

President 2011

Master Gardener 2009

Pear Tasting and Research Report



More than forty Master Gardeners attended the annual pear tasting and research report at the Southern Oregon Research Station in November. The highlight was the opportunity to taste over two-dozen varieties of pear, mostly ripened to perfection. Ripening can be difficult to predict we learned, as Dr. David Sugar reported on his work with commercial pear producers into the physiology of pear ripening and storage. And we learned to appreciate the Ralph Waldo Emerson quote – "There are only ten minutes in the life of a pear when it is perfect to eat." Many of the varieties we tasted were within those ten minutes. The author's favorites were Paragon (developed in Southern Oregon) and Rocha, the signature pear of Portugal. Entomology researcher Rich Hilton talked about the success they've achieved working with local growers to soften use of pesticides, reducing costs to the grower while minimizing environmental impacts. And we learned that a side effect is orchards that are more susceptible to pests coming into the orchards from other infested trees. Rick described his work in developing UAPTOP - the Unmanaged Apple and Pear Tree Outreach Program that provides information, education, and incentives for people living near commercial orchards to either manage or remove their apple and pear trees, which can serve as sources of pest and disease.

Bob Reynolds

Jackson County OSU Home Horticulture Agent

Master Gardener 2005

Garden Letter



Season's greetings! December is the month for evergreens and attending to any last minute duties, weather allowing, in the garden. November is the month for putting the garden away for the winter. In contrast to that, I have also heard that we have year around gardening in our area. Perhaps so, but as I grow older I find I really want to be a seasonal gardener leaving out the cold, rainy days in preference to being inside a warm house looking out at the garden.

I have written about reviewing my own garden periodically trying to make it better and easier. One of the ways I have chosen is gradually replacing some of the perennials I count on every year with small conifers. I have become fascinated by their different shapes, sizes, colors, and patterns. I find they work quite well in our small garden along with thymes, sedums and other small or miniature plants that please me.

With December and winter at hand the work of cleaning up the garden is less of a chore. Most of the perennials have been cut back. I cut back and remove the debris before winter to prevent disease from wintering over. Some people wait until early spring and I can see how the tans of grasses and seed heads of the Echinacea are food for the birds. In town, to my eyes, it just looks messy. Therefore, I prefer to just feed the birds myself.

The back yard is already partially graveled as mulch scree garden around the stepping stone paths and back into the beds. It makes it look wider and the sedums and other "smalls" seem to like it. It does make a fine bed for seed starting, but there is always a trade off somewhere. The back yard is only 15' deep so I work to make it look less long and narrow.

Conifers can be deciduous or evergreen and for me the evergreens are my choice--no leaves to pick up. Winter has less color in the garden so the colors of the evergreens are an added benefit. Many of the evergreens have interesting cones and tiny flowers. The leaves (needles) are a variety of shapes and colors often changing with the seasons. The sedums also color change with the seasons. I do not often relate the fragrance of the larger conifers to my little ones but they are fragrant as well.

Conifers offer a wide range of dwarf, miniature, or slow growing plants. Care and placement of all conifers is an important consideration like choices of other plants.

My use of the conifers started out because Haydn has trains. In retirement, it was his wish to have a garden railway in our yard. On Old Stage, I began to make believe it might actually happen by planting some evergreens and Hebe's and ground covers. I even got out some of the small scenery pieces so long in their boxes, but no rail.

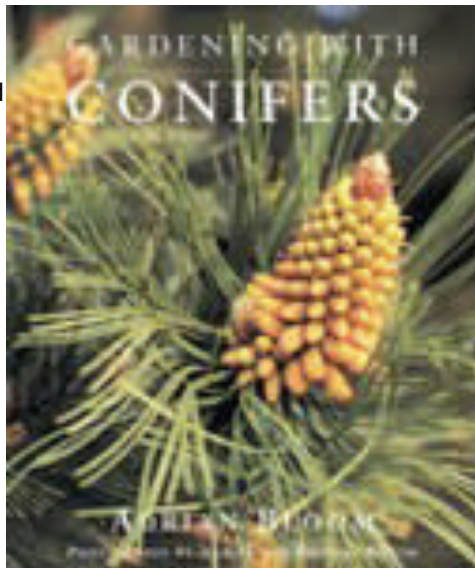
When we bought this house, it was decided the long narrow back yard would be the place for rail. An expensive but fun trip to a National Garden railway convention bought the rail. I began to develop areas for towns and farms and forests so the evergreen miniature trees became the special thing to look for. Even the houses went out but still the rail did not go down as hoped. As the garden developed so did our realization that our knees did not really like the idea at all. Haydn found playmates at the Railroad Park and soon the rail and the houses went with him over there where they are now part of the Thomas layout and where his interest in trees and pruning found a great outlet. Meanwhile, back at the ranch, I had conifers in the garden. Some adjustments were made to make it into a garden and it has become a small back yard again with many interesting places to look as the seasons develop. The "smalls" allow for that experimenting all gardeners seem to like. It just has to be small. The gravel mulch is much to their liking. The daylilies along the walls soften the edges and the

conifers reign in the beds. The front yard has been changed from lawn into a drought tolerant area with use of the Mediterranean plants of Rosemary, Lavender, Cistus, Iris, Helianthemum, Heath, and evergreens such as Birds Nest spruce and some purple leafed barberry. More often now I am choosing an evergreen when I replace a Lavender because the lavenders have a shorter life and to look nice it is best to replace them every four to five years. I use the book *Gardening with Conifers* by Adrian Bloom as my favorite reference and have been successful finding a miniature conifer selection locally at Southern Oregon Nursery though I am always looking for

another special one wherever I go.

Come out to the Extension gardens. You will enjoy their changing look as winter comes. You are welcome there.

Cora Lee
Master Gardener 1994



Gardening Gourmet

Gardener's Gifts

Having plucked the last persimmons, we become aware that we are on the edge of the holiday season. It is time to gather up some of our more coveted crops to gift-wrap and share with others.

What better gifts than those grown in your own garden? Gardeners often have goldmines of gifts to offer from storage shelves sagging with the summer's bounty. What excitement it is gathering up garden grown goodies to give nearby or send off for holiday gifts. There's nothing so well received as a handpicked package.

Let your imagination loose as you choose from among fresh vegetables, fruits, nuts, canned or dried foods, jams, flavored vinegars, fresh or dried herb mixtures, baked goods, potpourri, pomanders, or small potted herb plants. From simple to exotic, edible or decorative, there's nothing as unique or personal as gifts made and presented by your own hands. Whether fresh food baskets, fruit or herb wreaths, miniature topiaries or Christmas trees pruned from small potted herb plants (such as rosemary) then decked with tiny balls and bows, all will be greatly appreciated.

Once you've decided on and finished your gift, you'll need suitable containers for your creations. Baskets and laminated gift bags all work well. Simply tuck in home grown and baked goodies nestled atop gingham, calico or burlap, and then add coordinating bows. Baskets can also be shrink wrapped if you have the appropriate materials.

Sturdy decorated gift boxes and colorful tins are particularly nice and rigid enough to ship. Wood chips, brown paper excelsior, tissue, and burlap make great fillers when interspersed with sprigs of freshly cut fragrant herbs such as rosemary, lavender, sage,

citrus thymes, and bay laurel. Real popcorn (seasoned or not) in storage bags serves for padding as well as a tasty snack.

Raffia, hemp, wired ribbon, lace, nubby yarn and colored netting work well for tying things up. For a final touch, add a few sprigs of greenery in the bow. And, don't forget gift tags, either handmade or purchased.

If sending gifts away, select items that ship well. Home canned products (processed by boiling water bath or pressure canners), bar or soft cookies, breads in foil pans, packaged dried herbs, flavored salts and sugars, home dried fruits, nuts, potpourri, handmade candles & soap, etc., ship very well. Don't forget the dried catnip and baked whole grain biscuits for the pets that will not forget who sent them.

If you are pinched for time, with little or no garden goodies to offer, don't worry. Give gardener's gift certificates, either handmade or computer generated, offering planting, weeding, mowing, or maybe a certain amount of help for whatever the need you might be able to serve. You can be sure each will be highly cherished by any who receives them.

For the gardener on your list, the start of a cutting of a favorite perennial, gift certificate to a seed catalog or for time helping in their garden, a garden journal or even compost. Of course, don't forget summer or winter work gloves that are always useful gifts. So, whether your garden was abundantly full, or failingly fallow, there's still much wealth to share. For the gardener's gifts are not only those harvested from their backyards, but also those giving of themselves.

Sydney Jordan Brown
Master Gardener 2000

Recipe for a gift of Scone mix: This basic recipe makes about 10 2-1/2" scones.

2 cups (260 grams) all-purpose, white whole wheat or gluten free flour
1/4 cup (50 grams) granulated white sugar 2 tsps (10 grams) baking powder 1/4 tsp salt

Preheat oven to 375°

1 bag of scone mix

1/3-cup (75 grams) cold unsalted butter, cut into pieces

1 large egg lightly beaten

1-teaspoon pure vanilla extract

1/2-cup (120 ml) milk, half-and-half, or heavy cream

Here would be any additions like cheese for flavor variety

In a bowl, (or food processor) dump scone mix. Cut in butter until mixture looks like coarse crumbs (pulse 6 or so times in processor). Blend cream, egg and vanilla in a small cup. Add to dry mixture stirring together just until mixture sticks together. Use only a few pulses on processor.

Transfer dough to a floured surface. Knead four or five times then pat to about an 8" circle. Use a floured 2 1/2" cutter (round, fluted, heart shape, etc.) or cut into 10 wedges.

Place cut pieces on silicone or greased parchment lined baking sheet. Brush tops with a little cream to help brown. Scones can also be sprinkled with a little turbinado sugar. Bake 15-18 minutes or until a tester comes out clean. Remove scones to a rack to cool.

HERBAN RENEWAL

Cinnamon (*Cinnamomum zeylanicum*; *C. verum*)

Several spices are popular during the holidays. Among them are ginger, cloves, nutmeg, allspice and cinnamon. Of these, cinnamon is probably the most prominent; however, true (verum) cinnamon from Sri Lanka aka. Ceylon aka. Zeylan, will almost certainly not be the spice used in your cooking (see below).

Cinnamon, a small 20' to 40' tropical evergreen tree indigenous to Sri Lanka, the Seychelles and southwest India flourishes under very unusual conditions. It grows best in sand with as little as 1% acidic vegetable substance and requires at least 100" of moisture per year in a sheltered area with even, hot temperatures. The young leaves are red but turn glossy green and leathery with age.

They are lighter on the underside, opposite, ovate and about 7" long. The yellowish inconspicuous flowers are in long panicles; the resulting bluish pointed fruit is about 1/2" long. Methods of propagation are cuttings of half ripened wood, root division and seed planting. The bark of the tree is smooth, thick and pale; a common name is sweetwood. The bark, leaves and fruit are fragrant. This member of the Lauraceae family is sometimes grown as an ornamental or specimen plant in the south but it requires constant moisture.

In the ancient past, the spice was used medicinally as an antiseptic, astringent, stimulant, and carminative and, in medieval times, for coughing, hoarseness, sore throats, and as an aid to digestion. Some modern uses include adding flavor or fragrance to perfume, soap, mouthwash, and toothpaste; sensitive people may develop dermatitis.

Cinnamon has a long culinary history. Early people valued certain flavors to such an extent that they risked death to discover new routes to obtain them. One of the flavors they sought and we still value today is cinnamon. Ancient Chinese thought it was the Tree of Life in Paradise and anyone entering Paradise would gain immortality and eternal bliss by consuming the fruit. Early Arabs established land routes between the Eastern producing countries and the Western consuming countries because water routes were both dangerous and long. The Greek historian, Herodotus, wrote that Arab traders told a story, probably to justify the high price, about huge birds that take cinnamon sticks to their mud nests in inaccessible trees on mountain slopes but the crafty Arabs circumvented the problem by cutting dead animals into large pieces which the birds, with difficulty, returned to their nests. The nests collapsed under the weight and the Arabs gathered the cinnamon. A later story claimed that natives shot lead-tipped arrows into the nests until the nests collapsed under the weight of the lead.



By 1000 B.C., both the Phoenicians and Hebrews were familiar with the spice. Cinnamon is mentioned in the Torah, Sanskrit manuscripts and the Bible; chapter 7 of Proverbs tells of a woman luring a young man by assuring him her bed was scented with "myrrh, aloes, and cinnamon." The Egyptians used cinnamon in their embalming mixtures. About 50 B.C., a Sicilian historian, Diodorus, said there was so

much cinnamon in Arabia that it was used for fuel; however, anyone caught damaging the cinnamon crop had his right hand chopped off. Pliny the elder said a pound of cinnamon was equal to three pounds of silver. Nero killed his wife and then had all the cinnamon in Rome collected and burned on her funeral pyre. The Portuguese invaded

Ceylon in 1536 to secure a cinnamon monopoly but from 1770 to 1833 the Dutch East India Company dominated the trade.

The inner bark of branches is the portion of the tree utilized. The bark dries and ferments for 24 hours and rolls into a stick or quill; a broken quill is a quilling. A closely related spice, *Cinnamomum cassia*, known elsewhere as cassia and also called bastard cinnamon or Chinese cinnamon, is by far the most common variety sold under the name of cinnamon in the United States, although it is sometimes mixed with Vietnamese or Indonesian varieties. (There are about 250 species.) To further complicate matters, the strong cathartics, senna and wild senna, are in the Cassia genus. The cinnamon from the species *C. cassia* is somewhat bitter and not as sweet or flavorful as Ceylon cinnamon and also contains more undesirable gummy material. Ground cassia is a reddish brown color, while ground true cinnamon is tan. By law in England, only genuine Ceylon cinnamon can be labeled cinnamon. I don't know of any local source of Ceylon cinnamon but it can be obtained from Penzeys Spices. Cinnamon is a versatile flavoring used in both sweet and savory foods including cakes, puddings, breads, fruits, curries, vegetables and meat and game stews. Many liqueurs and most bitters contain the flavor, as do several spice mixtures such as pickling spice, garam masala, quatre epices and Chinese five spice.

Enjoy the holiday goodies, even if they do contain bastard cinnamon. And don't forget to add some quills or scrolls to wreaths and potpourris for a festive holiday.

Ellen Scannell
Master Gardener 1986

Master Gardener Profiles



Gardening is part of Carolyn's genetic makeup. Her great aunt owned a commercial greenhouse in Wetumka, Oklahoma. Her parents bought the business and expanded it by building a flower shop out front. Both her grandmother and mother were great gardeners and could grow anything. Although Carolyn

Carolyn Trottmann

got a lot of encouragement to follow the same path and go into flower design, she much preferred to work in the soil. She probably got that from her father who also had a business as a heavy equipment operator, moving dirt for such projects as road and pond construction.

In 1966, her husband Jerry got a job that took them to Iowa. Carolyn went to the community college there with the intention of enrolling, but was instead offered a job working with computers. After 13 years there they departed for the more agreeable climate of Ft. Collins, Colorado. She worked for Colorado State University in the student housing department where she was responsible for billing and overseeing the logistics of student housing. She also oversaw the publications that went out regarding the residence facilities and authored many of the sections. Her magnum opus was a handbook directed primarily to the parents of incoming freshmen away from home for the first time. This alerted parents to common occurrences such as late night phone calls from tearful, homesick children and suggestions for handling them.

The gardening bug was mostly hibernating during those years in Iowa and Colorado. Short growing seasons and homeowners' associations that frowned on vegetable gardens all contributed to this relatively dormant period. However, when Carolyn and Jerry decided to retire, the list of requirements included better weather, rural property, and a place where she could garden. Their son, Robert and his family, had already moved to the Rogue Valley where he is the manager of Weisinger's Winery, so it was natural to come to this area. Their needs and that of their son and his family meshed so well that seven years ago they built a two-family house in the Applegate where they also share an extensive garden.

Carolyn took the Master Gardener Course in 2007 and

has continued to be an active volunteer. She was a mentor in Gramma's Garden for a year and has recently taken on the job of editor of the *Garden Beet*. When pressed to name her favorite part of gardening she said probably perennials are her first love, with vegetable gardening a close second. She and her family have recently added some beautiful egg-laying hens to the mix, and this year she tried her hand at drying raisins from grapes grown from cuttings in the MG demonstration vineyard. We can testify to her success!

In addition to the numerous hours Carolyn devotes to MG, she is a volunteer for the Britt Festivals and serves on the Britt Society Board. She also makes beautiful, heirloom quality quilts for members of her family.

Carolyn Wolf & Michael Fowell
Master Gardeners 2008

Notes from the Master Gardener Practicum

This program, designed to give our new students practical, hands-on lessons in propagation techniques, is very dependent on donations from all of you. In this area where the ground rarely freezes, division of perennials can happen during the winter months. So on the next pleasant day, take a walk around your garden, and notice where it might be good to divide a plant and share it with MGP. Although we prefer donations on Wednesdays in the January to April period, they will be accepted anytime and cared for until the students commence their lessons. We are especially interested in drought resistant plants and deer resistant plants—they are always in demand. I was just out in my rainy and chilly garden with my pup and noticed a bed of lamium that really needs dividing. It will not be dug today but will definitely be shared in January. Some lovely pink chrysanthemums are over-running their space too. I know you will find the same in your own garden so start a list.

We also have good use for decorative pots of any size and on a purely practical level we need stools. Three hours of "potting up" can be hard on the back and feet and our new bigger classes do not have enough.

Reduce, Reuse, Recycle

Reduce: This is the time of year that the gardening catalogs begin trickling in, soon to become a flood. Catalogs come from companies I have never ordered from, have never requested a catalog from, some I have never even heard of. In fact, it is estimated that U.S. catalog production uses 53 million trees per year and enough water to fill 81,000 Olympic-sized swimming pools. One year I decided to call every company that sent a catalog of no interest asking to be taken off their mailing list. I kept track of which ones I had called and had soon recorded 119 companies! Think of the paper it took, as well as the energy used to create and deliver those catalogs. Then, after all those phone calls, I learned of a free service where you can choose the catalogs you want to receive and automatically eliminate all others. Go to <https://www.catalogchoice.org/> for more information.

Reuse: The new Master Gardener Practicum is looking for many items for reuse with the 2012 students. Most important is any perennials you may be dividing—keep half, give half, and do the same with bulbs, corms, tubers, etc. They also need stools, over-the-door, and/or standing coat racks, and decorative pots. For Spring Fair, they will need shallow boxes of all sizes for buyers to carry plants in. They have a place to store them so please start bringing them in now. The best time to bring these items is on Wednesday mornings because they have someone to receive them and keep them out of the weather.

Recycle: There are two parts to recycling: first collecting and turning in recyclable items and, second, but equally important, creating a market for items made from recycled materials. Collection of material for recycling is only profitable for the recycling companies if there is a market for items made from recycled material. Recently, I bought a new pair of shoes. Although I was not aiming for something made from recycled material, I was delighted to see a little tag on them shaped like a water bottle with the explanation that they had been made from material that was 70% recycled content, which included 80% from plastic water bottles. It reminded me that more and more manufacturers are using recycled materials in their products and, as a buyer who wants that to continue and increase, I need to lend my support by buying items made from recycled material.

Jane Moyer
Master Gardener 2005

Scott's Garden

Scott's Garden ended on a high note with our last taping in the abundant, prosperous garden of Virginia Brown. Virginia taught us quite competently how to harvest and how to store winter squash. And, she also demonstrated how to easily build a hoop house to keep the garden going through the winter. Rhianna Simes professionally showed us what to look for in the nursery when buying trees and shrubs for fall planting



and Mary Foster expertly educated us on growing micro-greens for that garden-fresh taste in our meals all winter.

Scott's Garden produced a total of 58 segments and was seen twice-weekly

April through October. My sincere and heartfelt "thanks" to every speaker and every garden host who participated in this project this year. I've heard many compliments and share the sentiment that each and



every one of you did a superb job fulfilling our mission of reaching out to the community with sound, knowledgeable gardening advice and instruction. Thank you one and all!

All episodes from this summer can be viewed on kdrv.com/scotts_garden. Consider being a speaker on Scott's Garden yourself next year or hosting our



camera crew on location in your garden – we're always looking for new talent! And, I'm also looking for a head gardener(s) to tend the small garden at channel 12 – call me if you're interested.

Linda Holder
Scott's Garden Chair

Classes in December

Think there's no way to garden in December? Think again! Think "houseplants." For, with houseplants, there's no month of the year that we can't garden. And, since December is rarely a pleasant time to be outdoors, this is a good month to concentrate on those indoor plants. Besides giving us a chance to keep our fingers in the dirt, they dress up a room, cleanse indoor air, and lift spirits. It's even possible to have flowers or flower-look-alikes (wannabes?) at this time of the year with amaryllis, Christmas cactus, poinsettia, cyclamen, and other indoor winter bloomers.

On December 8, Thursday (7-9 pm), Master Gardener Rita Spencer will share the basics of houseplant selection, culture, and maintenance in the OSU Extension Auditorium. Learn her secrets for choosing and caring for these winter brighteners. The cost is \$5 for the general public and Master Gardeners who are sporting their bright orange badges admitted free. Refreshments will be served.

The schedule of 2012 Saturday and Evening Classes was distributed in the folders given to participants of the "Winter Dreams/Summer Gardens Symposium." It will also be included with the January *Garden Beet*. In the meantime, copies can be picked up from the rack by the Plant Clinic window.

Jane Moyer

Master Gardener 2005

Calling all Master Gardeners! If you're looking for a way to get more involved, there are two great opportunities to volunteer in 2012!



VOLUNTEER OPPORTUNITIES

- Alex Ganoë still is looking for someone to take over in 2012 as the Head Gardener for the Waterwise Garden. If you think that might be you, contact Alex at duckyone53@embarqmail.com.
- Linda Holder needs 2-3 gardeners to tend the small garden at channel 12. The job would require plant selection; planting, tending, and then garden clean up in the fall. Irrigation is already installed. For additional information, call Linda at 774-3946 or email her at lholder@charter.net.

MG Class of 2011

Liz Bliss	Timaree McCormack
Ronnie Budge	Aluna Michelle
Carolyn Chamberlin	Bill Mohr
Rich Connolly	Jim Norfleet
Bill Crockett	Rhonda Nowak
Dorothy Crockett	Sandra Oropeza
Peter Dallas	Debra Osborne
Lisa Devalin	Karen Potts
Diana Dexter	Kathy-Jean Rewolinski
Ron Doshier*	Mary Robsman
Blanche Douma	Fran Ryan
Ly Duc	Brandon Schilling
Julie Eastes	Kathy Schlaefli
Jan Ebel	Angela Schutte
Laurie Engstrom	Louise Shawkat
Cicely Fleury	Darlene Shontz
Jim Freeberg	Brenda Sousa
Samantha Friedrich-Sanders	John Thompson
Dave Gideon	Monica Tiffany
Rocky Grabowski	Shiela Timmons
Michelle Guerrie	Dolly Travers
Alyssa Hill	Van Tribble
Ethan Hill	Diana Walker
Dola Johnson	Rein Walker
Danny Jokelson	John Wallick
Michelle Jones	Bonnie Way
Nisi Jones	Nina Winans
Sally Jones	* 2010 Class graduating in 2011
Sujana Jukes	
Michele Kaplowitz	
Richard Kaplowitz	
Linda Klee	
Kendra Lee	
Hoppi Lilien	
Sally Lowell	
Nancy Lynn	
Mac McClung	

"Winter Dreams, Summer Gardens" a Great Success



If it takes a village to raise a child, it takes a virtual army of volunteers to organize and run the "Winter Dreams, Summer Gardens" symposium. The whole project starts with organizing the speakers. With forty slots to fill, ten talks at one time and four sessions it entails much imagination and discussion about what topics people want to hear. That is why on the evaluation form attendees fill in at the end of the symposium we ask what they would like to learn. We are always open to suggestions and Cindy Williams, the incoming chair, would like to hear from you.



One of the hardest decisions for anyone attending "Winter Dreams, Summer Gardens" is which talks to attend and therefore which talks not to attend! That is why we repeat topics from year to year.

This year lunch was served on the third floor of the Higher Education Center in downtown Medford. There was ample space to sit and talk and the evaluations reflected the enjoyment attendees derived from meeting new people who shared a common interest in gardening. Over three hundred people attended the

symposium this year, a welcome increase in numbers compared with last year and although many were Master Gardeners there was a healthy number of non-members learning what we at JCMGA have to offer when it comes to learning about the art and science of gardening in the Rogue Valley.

The symposium evaluations were overwhelmingly favorable and the success of the event reflects on all the volunteers who worked so hard to make it happen. As the chairperson of this year's event I would like to thank them all, the hosts, the greeters, the doers and the thinkers! A special thanks to the porters who worked so hard as a team to keep the speakers on time and happy!

So who knows what the topics will be next year? More slugs and snails? Cane fruits? More vegetable varieties? The wonderful thing about gardening is that there is no end to what we can learn from the classes and our fellow gardeners. So when you get your calendar for 2012 mark November 3 as a day for "Winter Dreaming about Summer Gardening!"



Michael Riding
Master Gardener 2009
"Winter Dreams, Summer Gardens" Chair

A double pat on the back to the 2011 students who finished their course work and volunteer hours, with most going beyond their required 70 hours. As they sport their shiny new badges, a special salute to those choosing to stay involved.

Phil VanBuskirk reported that he is now Extension Regional Administrator for Jackson and Josephine Counties and the Director of the Southern Oregon Research & Extension Center (SOREC). He provided an update on the current OSU/Extension Service budget situation. Through a series of developments, budget cuts for OSU have been dialed back significantly. Planned faculty salary increases will be implemented by the University, but will be covered centrally by the University. Due to the slow economic recovery in Oregon, further budget cuts by the University may be necessary. Should this happen, annual contract staff could be in danger of being let go; however, Bob Reynolds' position isn't likely to be in jeopardy due to the cost-sharing arrangement between OSU and JCMGA.

An AG Center is being developed and will have its headquarters here at SOREC. A group is being formed to review what can and cannot be done on the SOREC property, as more functions are assigned to this location. Initially, it appears that the County will not allow buildings to be added or modified and this position needs to be clarified.

Officers' Reports

President (Li Harder) Li has organized a Bylaw Review Committee. Diane Seitz has agreed to chair the committee, which expects to have recommendations for changes to the bylaws by the end of the year.

With Trisha Mullinnix back in town, work on website development will resume.

Li offered congratulations to the "Winter Dreams/Summer Gardens" committee for a wonderful event.

The class of 2012 is filling rapidly. To date, 42 paid registrations have been received, which is significantly ahead of prior years. The first class is scheduled for January 18.

President Elect (Michael Riding) Ballots for the election of the 2012 Board of Directors were mailed and 94 were returned. Of those, 84 voted the entire ballot. There were three write-ins for the President Elect position which had been left blank on the ballot. The Nominating Committee will meet to decide how to handle the write-ins.

The structure of the Awards Banquet needs to be reconsidered for next year. In-house preparation of the meal was way too much work for too few people. The Kids Unlimited venue also should be reviewed, although there were fewer problems this year than last. Attendance at the event was 160.

Michael offered his thanks to the "Winter Dreams" Committee and the porters for a job well done. Completed evaluations indicated a high level of satisfaction with the speakers and the lunch.

OMGA Representative (Rollin Mack) The quarterly

OMGA meeting was attended by 30 representatives. All reports are included in the minutes of the meeting, which are available on the OMGA Website. Rollin encouraged all to take a look at the minutes to see what other chapters are doing. Rollin feels that OMGA is genuinely looking out for the best interest of the chapters, in accordance with their mission.

The following two items were discussed: A \$5,000 contribution to support the OSU Statewide Master Gardener Program and a \$4,500 contribution to fund publication of the "Grow Your Own" pamphlet which is made available to the public through plant clinics. The \$5,000 Statewide Program support was approved. Funding for the "Grow Your Own" pamphlet was not approved. The pamphlet is available electronically. Rather than providing funding for printing, clients can be directed to the on-line version or individual plant clinics can download and print copies for distribution.

This year's Mini College netted \$5,000. Mini College 2012 will be held at Willamette University in Salem July 25-27.

Archivist (Joan Long) Board meeting minutes and financial statements for 2007-2011 have been placed in a binder, which is available in the Master Gardener office. Work continues on a comprehensive history of JCMGA. There are many gaps in the permanent records. Committee chairs are asked to provide a written description of 2011 activities for inclusion in the permanent records.

Scott's Garden (Linda Holder) During the summer of 2011, 58 segments of Scott's Garden were aired. We do not yet know for certain whether this program will be continued in 2012.

Membership Coordinator (Honey Brown reporting for Cindy Williams) The final 2011 quarterly membership meeting will be held December 16.

Plant Clinic (Li Harder reporting for Wendy Purslow) Plant Clinic reports indicates service of 252 clients in October.

The next Board meeting is scheduled for December 2.

Judy Williams, Acting Secretary

"The gardening season officially begins on January 1st, and ends on December 31." Marie Huston

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

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Calendar of Upcoming Events

December 2, Friday, 10 am–12 noon, JCMGA Board Meeting

December 8, Thursday, 7-9 pm "Houseplant How To,"
Rita Spencer, Master Gardener

December 16, Friday, Quarterly Membership Meeting
and Holiday Party, Extension Service Auditorium

January 6, 2012, Friday, Deadline for applications for
Community Garden Grants. Application information is
available at the Extension Office located at 569 Hanley
Road, Central or can be downloaded at
<http://extension.oregonstate.edu/sorec/gardening/mga>
. Monetary awards will be given to qualifying
Community Gardens on February 15, 2012.

January 18 - April 11, 2012, Wednesday, 9 am – 4 pm,
Master Gardener Program, Extension Auditorium.
**Registrations are being accepted now. For more
information call the Southern Oregon Research
and Extension Center at 541-776-7371, or [send
us an email with your question.](#)**

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

JCMGA website: <http://extension.oregonstate.edu/sorec/mg/>



**JACKSON COUNTY
MASTER GARDENER
ASSOCIATION**



*Celebrate the Season!
Holiday Party & 4th Quarterly
Membership Meeting!*

WHAT:

- Get an update of JCMGA Business
- Celebrate the Holiday
- Enter a free raffle
- Visit with friends
- Indulge in great food



WHEN / WHERE:

December 16th - 6:30 pm
Southern Oregon Research
and Extension Center

