



Garden Beet

Newsletter of the Jackson County Master Gardener™ Association February 2012

Meet the Class of 2012

What a great way to start the New Year! There's just something exciting about a new group of students - the beginning of a new class, the expectation of things to come. And, as Bob Reynolds says every year, "This is the best class ever!"

This year's class is made up of seventy-eight students, seventy-five taking the class at the OSU Extension with three on-line but doing their volunteer hours with JCMGA. They range in age from "sixteen to silver-haired" (another Bob Reynolds quote).

Spread across the valley and up into the hills and mountains, twenty-seven come from Medford, fourteen from Ashland, and ten from Jacksonville. Central Point is home for seven, while four reside in Talent. Eagle Point and the Applegate each claim three. White City is sending two, Rogue River one, and Williams one.

Thirty-one are retired. Four are semi-retired or "maybe retired." Sixteen, including two full-time students, have backgrounds in education. Eleven have worked in medical fields, sixteen in business or management, and eleven with horticultural organizations. The remaining students listed service fields, computer positions, sales, science, and jobs associated with the arts.

Reasons for taking the Master Gardener class vary from the expected ("I love/like to garden," "I want to learn more," "I'm new to the area and want to learn gardening in the Rogue Valley," "I want to grow a better garden/produce more in my garden") to the unexpected ("It's something to do," "I've never gardened successfully and want to find out why," "I took the class over twenty years ago and want to relearn everything," "I learned a little bit about gardening in the Family Food Education class," "It's a good way to meet new people.") Some have waited years in anticipation of having the time. For a substantial group, the class is related to their work. Many have helping others, working in community and school gardens, or community involvement as their prime motivation. The diversity in the new class extends to their gardening experience. It ranges from "none at all" to "my entire life."

This class is full of people who like to volunteer. In the past they have offered help to many of the OSU

Extension programs, youth programs, and animal causes. The homeless, civic organizations, political parties, churches, the arts, and medical assistance groups have benefitted from their generosity. They are anxious to volunteer in the demonstration gardens, of course. A sizeable group, though, are willing to become speakers and teachers. Our organization is making an effort to help community gardens, and some students are willing to assist that effort. And, bless their hearts, many are willing to help in support activities, any and all areas, or to wait and see where the needs are.

It's always interesting to see where students learned about the Jackson County Master Gardener Association. For the vast majority, it was word-of-mouth (family, friends, neighbors, veteran Master Gardeners). For some it was attending a Master Gardener event (Spring Fair, Winter Dreams Summer Gardens, evening classes) or other Extension programs (4-H, Land Stewards, Family Food Education Volunteers). Margaret was a Master Gardener in Kentucky, Carol in Alaska. Van knew to look for us when he moved here. TV, radio, the newspaper, our website, the Growers Market booths, schools, even a flyer in a Portland garden store pointed others our way. Then there are those who have just "always known about it." As Marie Annette said, "It's in the air."

So, a big hello to Kellie, Kelly, and Kelly; John and John; Sue and Sue; Scott and Scott; Judy and Judy; Carol and Carol; Dave and David; Alice and Aleece; Chris and Christina; Betty and Betsy; Diana, Diane, Diane, and Deanna! Welcome to Master Gardeners Rose, Linda, Wanda, Neil, Ginger, Jason, Carl, Larry, Ellen, and Joyce! We're glad you've joined us, Bill, Devan, Lisa, Gini, Daniel, and Roberta! We hope you enjoy the MG experience, Kathy, Sheila, Quin, Lynn, Rhonda, Katy, Edie, Sonia, and Steven! To Roy, Louise, Vicki, Laurin, Brian, Darla, Karyn, Dennis, Terry, Jeremy, Marcus, Corona, Nicok, Gary, Laura May, Ken, Margie, Eric, and Leann, we're anxious to get to know you!

Jane Moyer, Master Gardener 2005

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

Inside This Issue

Meet the Class of 2012

Front Page

Advisor's Report

page 2

President's Message

page 3

Classes in February

page 3

Garden Letter

page 4

Gardening Gourmet

page 5

Herban Renewal

page 6

Master Gardener Profile

page 7

Reduce, Reuse, Recycle

page 8

Volunteer Opportunities

page 8

1st Quarter Membership Meeting

page 9

Footsteps of the Past This Month in the Garden

page 10

Splinters

page 11

Upcoming Events Notes from Master Gardener Practicum

back cover

OSU Advisor's Report

Sustainable Gardening is the Master Gardener textbook. That's what we teach. But occasionally we forget the concept when we go outdoors. Now with most of the yard dormant is a good time to take a long look at our own landscape and our practices to see if we can improve our sustainability.

Sustainable Gardening says a sustainable landscape requires minimal inputs of labor, water, fertilizer, and pesticides to thrive. I think it goes further and a sustainable gardener asks him or herself what is the impact beyond the home landscape and how does it contribute to the greater environment? Here are a few concepts I think begin to describe sustainability in the home landscape and garden.

It starts with planning. Have we really looked at the site including soils, microclimates, and how we want to use the site? The sustainable gardener selects plants, native or non-native, best adapted for the location while meeting the goals of the garden and yard. Then we locate them appropriately grouping plants with like needs together to minimize water, fertilizers and pesticides. Lawns, when included, are water efficient grasses, groundcovers or eco-lawn mixes.

We have thought about biodiversity selecting plants that support birds, butterflies, and other animals small and large while meeting our landscape goals. We plant to minimize irrigation and to manage rainfall on-site where possible.

Once the landscape is in, the gardener maintains it with sustainability in mind. Organic mulches are used extensively holding water, reducing weeds and slowly breaking down and feeding the soil. Garden waste is composted and recycled into the landscape. Soil health is maintained. Irrigation is adjusted throughout the season based on rainfall and plant needs. The sustainable gardener regularly monitors the home landscape using integrated pest management to respond to pest problems with the minimal tool.

Douglas County Extension has developed a questionnaire you can use to help evaluate you own practices. You can find it at: <http://extension.oregonstate.edu/douglas/sites/default/files/documents/hort/lsccheckup.pdf>.

Garden like life depends on it. It does.

Bob Reynolds

Jackson County OSU Home Horticulture Agent
Master Gardener 2005

BEET BOX

Editor

Carolyn Trottmann: trottm1@charter.net

Graphic Design & Layout

Shari Dallas: jcmgagardenbeet@gmail.com

Photography

Glen Risley: grisley6315@charter.net

Proofreading

Maryen Herrett: maryen@charter.net

Susan Kiefer: skief2155@earthlink.net

Linda Holder: lholder@charter.net

Mailing

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

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.

Oregon State University Extension Service offers educational programs, activities, and materials without regard to race, color, national origin, sex, or disability as required by Title VI of the Civil Rights Act of 1964 and Title IX of the Education Amendments of 1972 and Section 504 of the Rehabilitation Act of 1973. Oregon State University is an Equal Opportunity Employer.

All information provided by the *Garden Beet* is believed to be accurate. Readers must assume all responsibility for their own actions based on this information. Occasionally a product or company may be named in an article but this does not constitute an endorsement of said product by JCMGA

President's Message

So here we are coming into February, the month of purification, at least for the Romans. (Februo, Latin, to purify by sacrifice).

The Dutch used to call this month Spokkelmaand (vegetative month). The Saxons changed it from Sprote-cal – kale-sprouting month to Sol-monath for the returning sun.

Candlemas day on the second, for Christians it is the feast of the purification of the Virgin Mary, and so the Scots say,

If Candlemas day be dry and fair,
The half o'winters come and mair,
If Candlemas day be wet and foul
The half o'winter was gane at Youl
Whatever that means!

The German proverb says:

The badger keeps out of his hole on
Candlemas day and, if he finds snow walks abroad
But if he sees the sun shining he draws back into his
hole.

Punxstilawney Phil has a lot to live up to!

We gardeners are hopefully going to emerge from our lethargy this month and, reinvigorated by our winter rest and reading seed catalogues, press back into action. Mind you, while I was having my winter rest, a bear wasn't. I lost one of my beehives on December 19 ripped apart by a bear! Whatever happened to curling up and hibernating?

But, nonetheless, we are here in February, even though it is a short month, thankfully, and my birthday month, I never really appreciated being aligned with a fish and hopefully there is nothing fishy about the presidency, however this is a good month for JCMGA.

Our new board has come together and at our January meeting was vigorous and becoming informed. We welcome Jodi Willis back to the board as President Elect. Jodi has been working hard in the trenches and now I welcome that she is coming forward to be a leader.

You know you, as members, should not let us, as your so-called leaders, operate in a vacuum. We are only as good as our volunteers and we need your help, your ideas and enthusiasm to keep the association growing.

In that respect we have 78 (the number keeps changing so check with Bob Reynolds!!) new Master Gardeners in the class of 2012, "The Best Class Ever!" Welcome and please come and join us and feel free to share your knowledge with us as we will share ours with you. There is so much to learn but we are all privileged to have so many wonderful teachers who give their time, expertise and personality to JCMGA.

At least the Practicum will be living up to the month's name as we cleanse the greenhouses and prepare for the new class. Hopefully the kale will sprout but

hopefully too, the month will live up to its name in the French Republican calendar, Pluviose, rain month!

Don't forget that any member may attend the monthly board meeting, on February 3. We will be revising our bylaws, which sounds dull, but will, with a bit of luck, engender lively discussion.

Michael Riding

President 2012

Master Gardener 2009

Classes in February

All classes are held at the OSU Extension Auditorium unless otherwise noted. *Classes eligible for Master Gardener recertification

February 11, Saturday, 9 am - noon * "Grape Pruning" Chris Hubert, Oregon Vineyard Supply. The emphasis of this class will be growing grapes in the home garden especially how, when, and where to prune. Participants will learn terminology that applies to growing grapes, care of grapes, and solutions for common grape problems in the home garden. The class will conclude with an outdoor demonstration in pruning grapes so dress for the weather. Cost: \$10/MG free

February 18, Saturday, 9 am - noon * "Fruit Tree Pruning" Terry Helfrich, Professional Orchardist. The emphasis of this class will be growing fruit trees in the home garden especially how, when, and where to prune. Selection of trees and planting site, tree structure, planting requirements, spacing, tree training will also be discussed. The class will conclude with an outdoor demonstration in pruning fruit trees so dress for the weather. Cost: \$10/MG free

Garden Letter



On this second day of January, Haydn has just reminded me that I need to write a February article for the Beet. What about? Well, let us see.

The winter has been very cold and dry so far, but the newspapers assure us it can still snow and rain. We need it but how I appreciate the bright sunny days. In the "Your Life" section of the January 1 newspaper, they captioned this "The Season of Dreams." New Year plans and decisions are in progress already this month. It is all about starting over or going on, a time of remembrance and hope. It will take a while to put away the holidays and incorporate our plans into reality. For me, it is too cold to garden, and just as well, as I have several new books to read. One is a new anthology by Robin Lane Fox containing gardening articles written by Vita Sissinghurst-West who was known for her garden at Sissinghurst Castle, Kent, the most visited garden in England. A book that has been riding in the car these last six months, *Gardening at Sissinghurst* by Tony Lord, has been my read-while-I-wait book. That story is about the garden. This new book contains writings from Vita's weekly articles for the newspaper *Observer*.

Castles! Not for common folk but for the garden talk and writings you might think so as she writes about the plants she grows that are sturdy and true. Not a bit uppity, for after all she had gardeners to help. Both she and her husband, Harold Nicholson, and finally her son, Nigel, were involved in their garden over many years from 1932 to 1962 when Vita died and Nigel inherited. Due to financial considerations and the desire to preserve Sissinghurst, it was offered to the National Trust. Today the gardens are maintained by the Trust and the high standards have been continued. The gardens were always for the family's own pleasure and the changes that occur now with every gardening year reflect what Vita might have done if she were gardening today. That is what I find so refreshing as I now read her garden articles published so long ago. They still apply.

A second book I received called *The Twilight Garden* is about a garden that really shows and shares its scent and color in the evening hours. Lia Leendertz is the author. Interesting in that it connects with the Sissinghurst reading in that the White Garden there is so famous and a white garden is one of the suggestions for a twilight garden. It is a beautiful book to look at - one of the prerequisites for all of my books. One picture can be worth many words and when the words work too, it is a winner. One of the attractions for me is the discussion not only of colors

in the nighttime garden, but also of the fragrances that are so refreshing and soothing. I am always looking for ways to keep my garden interesting from year to year. You have heard me discuss the need to limit more of the work and be selective and careful about additions. I want to sit more in the garden and work less, especially using the garden in the evening when it cools down. I hope this book will give me some good ideas.

That article with the headline "Season of Dreams" had some excellent suggestions about seed catalogs. Seed catalogs may be the least expensive but most expansive way to make garden changes. Many things are just not available at our local garden centers, and if they are, the plant can be pricy. If you need three or more, consider seeds. Direct Gardening Association.com has a website that features a list of catalogs for home gardeners. There is a link and phone number for every catalog and you can ask by phone or the internet for their catalog or use the catalog on-line. The article did advise that you select catalogs from your own region and that you use a limited amount of catalogs from which to order. That idea is a good one as the cost of handling and mailing is built into each catalog order and that adds quite a bit to the cost if you use several catalogs. There is still time to get a catalog you want and to order and plant seeds before the garden is ready to receive them mid-May.

Saved seeds are still great to use a second and third year. You need to allow for less germination success, but they can be very economical.

February gives us an extra day this year, and my memory tells me we often get a false spring in February. Enjoy it but do not let it fool you. Winter will not go away that early. My ground appears almost ready to plant right now but more winter will come. Use this season for dreams and stop by the Extension gardens where the primroses are in bloom and the hellebores are coming. You are welcome.

Cora Lee
Master Gardener 1994

Cora has decided that this will be her last "Garden Letter." A special "thank you" to her for all the very special articles she has contributed to the *Garden Beet* over the past years.

Gardening Gourmet

Romancing Spring Rapini

When we are surrounded by thickly spread fog, it seems rather unlikely that winter will be coaxed from its frost-coated clasping anytime soon. We must be steadfast, though, for beyond the low cloud accumulation, we'll soon be cultivating for those early crop contenders.

Rise up! For it's time to shed that seed catalog catatonia for the joy of romancing the rapini, broccoli raab, rapa, or rapine. These several names all refer to the same Mediterranean herb descendent. Never heard of this incredible epicurean plant? Then you'll be in for a real taste treat.

Despite the reference to broccoli in its name, rapini is actually a relative of the turnip. Given their tasty, turnip-like top greens and small clusters of tangy florets, it's no wonder these little gems are so sought after in Italian and Asian kitchens. No respectable spring garden should be without a patch of these pungent-peppery plants.

Although quite vigorous and easy to cultivate, like broccoli, rapini needs to be sown as early as possible given its lack of tolerance to any extreme heat conditions. Start rapini early enough to ensure you will have transplants ready by March.

Sow seeds individually about ¼" deep in divided flats filled with sterile seed mix. Water flats well with dilute fish emulsion and kelp solution. Cover with plastic dome lids, then place on heat mats or in an area where soil can be kept between 70°-75°F.

Rapini plantlets should be reaching for their first sunrays in about 5-14 days. As soon as they're up, place beneath a strong 18-hour per day light source. Remember to keep them evenly moist with fish and kelp since these little guys are rapid growers.

After their first true leaves appear, start setting rapini outside during the day or place in a cold frame to harden off before transplanting. After about a week, seedlings may be set out in soil that has been amended with generous amounts of well-rotted

compost. Space plants about 10" apart with 12" between rows.

Keep young plants covered with a heavier frost blanket, such as Gro-Therm or Reemay. This not only protects them from extreme elements but also discourages early diners from digging into these most tender and tasty offerings.

Keep rapini evenly moist to encourage uniform and faster forming heads. Too little moisture and high heat will leave you with bitter, stressed seedlings with blown heads.

In late spring when the flower buds have formed, but not bloomed, cut the central head off at a 45° angle. Make sure to leave the remaining stem, as side shoot formation starts from the auxiliary buds. These secondary shoots may be regularly clipped (use garden shears and leave a slight nubbin so not to damage the next bud growing from the stalk base), as it will encourage more to come. Selecting several varieties with different maturation times will also lengthen this harvest time.

Store harvested stalks at 40°F with about 95% humidity. They keep quite well when left unwashed and loosely packed in the transparent green vegetable bags. When harvested early enough, buds, stems and leaves of rapini are all edible.

Once you savor these emerald shoots, you are likely to find them a delightful gourmet treat you look forward to each spring.

Sydney Jordan Brown

Master Gardener 2000

Seed Sources:

Territorial: www.territorialseeds.com

Pine Tree Seeds: www.superseeds.com

The Cooks Garden: www.cooksgarden.com

Rapini with Shallot Butter

1 lb of broccoli rapini

4 shallots, peeled and sliced

½ cup fresh basil, leaves washed and left whole

Fresh ground salt and pepper to taste

2 TB toasted pine nuts

2 TB extra virgin olive oil

4 cloves of garlic, peeled and minced

2 TB dry white wine

Reggiano parmesan, shaved

Warm 2 TB of olive oil in a sauté pan then add the garlic, basil and shallots.

Cook until the shallots are tender and golden.

Add the broccoli rapini and sauté 1 minute.

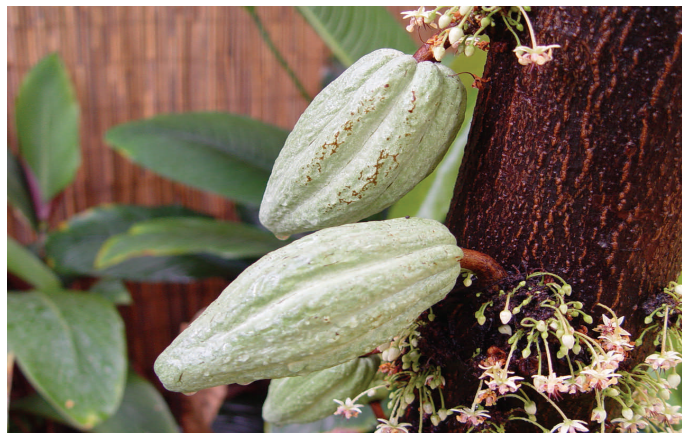
Pour in wine, salt and pepper to taste.

Cover pan then sweat for another minute.

Serve immediately topped with toasted pine nuts and shaved cheese.

HERBAN RENEWAL

Chocolate (*Theobroma cacao*)



On New Year's day we often resolve to lose weight. This resolution seldom survives the noshing of chocolate on St. Valentine's Day. It may moderate our guilt to learn that the subject of this paper is so delicious the genus name translates as "the food of the gods."

The cacao tree grows to a height of 15'-25' when cultivated in the understory of tropical forests or among banana and rubber trees, but may reach 40' in the wild. It is native to Central and South America but it is now grown in many other areas of the world. The knotty bark is pale brown and the wood is light colored. The dark green lanceolate leathery alternate leaves are a 1' long and are red when young. The small pale yellow to reddish nearly odorless flowers are borne in clusters, pollinated by midges, and produce pod-like ribbed and pointed fruits that resemble melons. They are attached by very short stalks to the trunk and large branches. The 1' long fruit is initially green but changes to yellow, orange or a purplish red when ripe. (They are sometimes decorated for children.) The interior of the fruit contains pinkish pulp and 20-50 cream colored beans (seeds) which are found around the center core. When the beans are exposed to air they become lavender or purple. With this herb it's the bean that is important. Although the handsome tree produces fruit all year the usual times for harvesting are June and December. In case you plan to grow your own tree you should propagate it from seed and then have patience for five years before it produces. You will need about 400 beans to make one pound of chocolate.

Once the beans of this member of the Sterculiaceae (a new word for your vocabulary!) family are obtained the process of making chocolate begins. The beans are fermented to remove bitterness and then dried and roasted. The processing exposes the inner portion of the bean which is called the nib. The nibs are ground to a paste called cocoa mass or chocolate liquor and flavorings are added. The product is then conched, a process in which paddles are continuously dragged

through the paste. The procedure was developed by Rodolphe Lindt in 1879 and it greatly improves both the flavor and texture of chocolate. The Swiss claim their chocolate is superior to most others because of the long conching, usually about 72 hours. By the way, white chocolate isn't considered chocolate because it contains cocoa butter, the cream colored fat of the bean, but no chocolate liquor.

This herb has a fascinating history. The Aztecs drank a chocolate beverage often flavored with vanilla, red pepper, maize flour and honey. The drink was thickened with red plant juice which gave the impression one was drinking blood. They called the drink xocolatl meaning bitter water. It wasn't until Columbus's fourth voyage that he tasted a chocolate beverage since, at the time, chocolate was usually reserved for royalty. Chocolate was so highly prized that when Cortez conquered the Aztec capital he rushed to the royal treasure chambers expecting to find gold but instead found cacao beans. The beans were used as coins by the Aztecs and in 1513 a slave or wife could be purchased for 100 beans and a night with a courtesan for 2 beans. Cortez took chocolate to Spain in 1520 but it took over 130 years until it reached London and was so expensive that only the wealthy could afford it. By the late 1800s milk chocolate was developed in Switzerland.

Food scientists have determined that cacao contains over 300 chemicals, some of which are known to be mildly addictive. It has been used for a variety of medicinal purposes: emollient, diuretic, treatment for angina pains and irritable bowel syndrome, and, more vaguely, as a kidney tonic and nervous stimulant. In 1994 researchers in Argentina showed that extracts from cacao counter infections such as boils and septicemia. The best known use was as an aphrodisiac. "Candy is dandy but liqueur is quicker."

Chocolate in food is the subject of many books. In a few words, this food of the gods is necessary in molé sauce, Bailey's Irish Cream and Creme de Cacao. The by-products are useful in toiletries, alcohol, vinegar, fuel, fertilizer and the shells as mulch. In 1720 Cotton Mather, an American preacher and natural historian, wrote that *Theobroma cacao*, "supplies the Indian with bread, water, wine, vinegar, brandy, milk, oil, honey, sugar, needles, thread, linen, clothes, caps, spoons, besoms, baskets, paper and nails; timber coverings for their houses; masts, sails, cordage for their vessels; and medicine for their diseases; and what can be desired more?"

Incidentally, Hershey Kisses were named for the puckering sound they made coming from the machine. And, forget that resolution. Bring on the chocolate!

Ellen Scannell
Master Gardener 1986

Master Gardener Profile



Marina Walker Master Gardener 2009

Although Marina was born in Washington, D.C., she spent a large part of her childhood in Europe. When she was nine months old, the family moved to Geneva, Switzerland, where they remained for ten years. Her father was working for the United Nations in Geneva. She grew up speaking both French and English, with a sprinkling of Russian thanks to her Russian born mother. Although she still speaks French, she says it is with the vocabulary of an eleven-year-old! Marina has an affinity for languages and is now learning Spanish.

She majored in art history in college. Post graduation, she moved west to San Francisco. Her first job there was as Secretary to the Director of the San Francisco Museum of Modern Art. While there, she met her husband, a native Californian. However, a sense of adventure took them back to the east coast where they lived in upstate New York. While in New York, Marina was able to continue her career as a museum registrar for several different art museums. Her duties involved taking charge of shipping and storage logistics, cataloging art works, arranging insurance, and even included an occasional visit to 5th Avenue penthouses of serious art collectors in New York City.

Later, when they moved to Massachusetts and after the birth of their second child, she became a full-time mother. A move to a 4-acre wooded site in New Hampshire introduced her to what she calls "ungardening." It was a process of keeping the woods from encroaching too close to the house...the deer did the rest!

Her husband grew up near the coast in southern California, and had nurtured a dream of living on a boat. Eventually, family and career events coalesced to provide the opportunity to give it a try. Marina didn't have quite the same level of enthusiasm, but neither did she have any serious objections. So they sold almost everything they owned, and purchased a trawler in Annapolis, Maryland. It was an old boat that needed work, but when the first snowflakes began to fall, they figured it was time to get underway. "Snow birds" had already sailed south by then and the Intercoastal Waterway was eerily absent of boaters. The inland waterway took them to Florida and from there they crossed over to the Abaco Islands in the northern Bahamas. It was an exciting life—at times blissfully peaceful and other times very scary, such as when a storm caused the boat's anchor to drag in a crowded harbor at night.

Although she enjoyed life afloat, Marina began to yearn for the experience of walking out the front door and stepping on to solid ground. After three years of living the dream, they sold the boat. Her in-laws are still in California and their son is in Eugene, so it was a natural choice to look on the west coast for a place to live. The Rogue Valley proved to be in the Goldilocks zone—not too cold, not too hot, not too wet, and not too many people.

Marina and her husband settled on a house in Ashland. The big back yard proved to be a blank canvas for a garden. Marina had little to no gardening experience, so she signed up for the Master Gardener Class of 2009. After completing the class she felt as many of us do, that she had not emerged as a "master" gardener, but that the class had given her the confidence to experiment. The first brush strokes resulted in a variety of vegetables and herbs. Then came some fruit trees, followed by some plantings to encourage beneficial bugs. Her next foray is into square-foot gardening.

One of Marina's goals for this year is to develop a website targeted to Ashland Master Gardeners. She envisions it as an on-line gardening resource for advice and trouble-shooting on issues specific to the microclimates and soils of Ashland. Additionally, it could provide a venue for unloading some excess zucchini next summer!

Carolyn Wolf & Michael Fowell
Master Gardeners 2008

Reduce, Reuse, Recycle

No one is ready to start muttering the dreaded "D" word just yet for the Rogue Valley, but anyone with a rain gauge can tell you the rainy season has been just plain dry. Two wildfires popped up in December and the (hopefully) temporary closure of the Mt. Ashland Ski Area because of too little snow reflect growing drought-like conditions. Many are beginning to worry about water for the summer months and gardeners will be among those who most notice a lack of water. This, however, is one place where many small actions can really add up to make a big difference.

Reduce: Reducing the use of water is the most important coping strategy during a water shortage. Remember to turn the faucet off instead of letting it run while brushing your teeth, shaving, washing the car, etc. Use a teapot or the microwave to heat water instead of letting it run until hot. Fill a pan with water for rinsing off vegetables and dishes instead of doing it under a running faucet. Take fast showers and turn the water off while soaping up. Be sure to fix any drips or leaks, and run the dishwasher and washing machine only with full loads. In addition, dare I say it? The loo does not need to be flushed every time it is used - "If it's yellow, let it mellow, if it's brown, flush it down." Conserve, conserve, conserve!

Reuse: The shower is the one place I have a hard time not letting the water run until it gets hot. So is all that water to be wasted as it just goes down the drain? In the past, the subject of placing a bucket in the shower (and the kitchen sink) has been discussed. Catch that perfectly good clean water and use it to water houseplants and the plants growing under the eaves of the house. In fact, since it has been so dry outside, all of the yard plants could probably use a good drink. I also use it for the dog's water dish (although he really prefers mud puddle water).

Recycle: Remember that most unused liquids can be recycled. Coffee left in the pot when you turn it off? Juice from canned fruit? Water in which vegetables have been cooked? As long as they do not contain sugars or dairy products, all of these can be added to the compost pile or used to water plants.

Jane Moyer
Master Gardener 2005



VOLUNTEER OPPORTUNITIES

Scott's Garden

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.

Also, speakers for Scott's Garden to do 2-minute gardening demonstrations on camera with Scott Lewis, meteorologist for channel 12. Public speaking experience is a plus but not mandatory. Help with subject ideas and rehearsal will be provided.

For further information contact Linda Holder at 541-774-3946 or lholder@charter.net

Ashland Growers' Market Plant Clinic

Description of opportunity: provide one-on-one gardening education to the public

Number of people needed: 10 per month

Rough estimate of time commitment: 3-1/2 hours per shift; 2 shifts per week; middle of May to end of September

Contact person Viki Ashford at 541-482-0396 or vikia@ashlandhome.net

Other information: To work the Plant Clinic volunteers will need to go through the special training refresher organized by Marsha Waite & Wendy Purslow.

Looking for any Master Gardener committee binders –

Do you still have old Master Gardener binders on your shelf from some committee you were on at some time in the past? If so, the Archive Committee would like to have them. You can free up some shelf space and help preserve our history at the same time! We're interested in any information from any committee from any era.

Thanks! Joan Long, Archivist, 858-0802

JACKSON COUNTY MASTER GARDENER'S ASSOCIATION



*Celebrate your love of
gardening at the 1st Quarterly
membership meeting*

WHAT:

- Get an update of JCMGA Business
- Meet the new Board
- Dream of Paris
- Visit with friends
- Indulge in great food

WHEN / WHERE:

March 9th 6:00pm
Southern Oregon Research
and Extension Center



FEATURED PRESENTATION

Dolly Travers

*Take a walk with Dolly through
gardens in Paris, Dordogne and
the Loire.*

*Come have fun at the
1st Quarterly Membership Meeting of 2012!*

Footsteps of the Past

Demonstration Garden – 1989

It all began in the fall of 1988 when Ben Benjamin, coordinator of the ACCESS Food Share program and Dan Hull, an ACCESS board member, approached the Master Gardeners with the idea of a garden to grow fresh vegetables for needy families. Those working with ACCESS and CERVS, a gleaning organization, saw the need for fresh nutritional food to distribute to those in need.

Land was available at the OSU Experiment Station on Hanley Road. Wanda Hauser and Ogden Kellogg were employed in agronomy at the Station and both took the Master Gardener class in 1989 to be better prepared to coordinate the garden with the MG's.

Thirty-five members of the new class volunteered to earn up to half of their payback hours by working in the garden. Peggy Corum and Joyce Schillen were among them.

A map of the garden plot was drawn. This was to be a demonstration garden and new varieties of seed, various fertilizers and growing techniques would be tested. The Experiment Station donated seeds and greenhouse space.

The first seeds were started in the greenhouse in February. On April 10, eight varieties of broccoli were transplanted. A second planting of broccoli in May was direct seeded. Some plants were fertilized with a chemical fertilizer, others with an organic product. The first harvest was on June 20. By the end of the season 989 lbs. of broccoli were harvested.

One hundred seventy tomato plants were set out. The April transplants were covered with row covers or Wall-of-Water; May plants were not covered. The first tomatoes were harvested on August 7, and by the first frost in mid-October 4,015 lbs. were picked.

Master Gardener volunteers planned the garden, prepared the soil, seeded, transplanted, watered and weeded on a regular schedule. ACCESS and the gleaners weeded and did most of the harvesting.

Wanda Hauser kept detailed records. Planting and harvest dates were recorded, varieties, yields by fertilizer types, and yields with and without row covers. In general organic plants caught up with chemically fertilized ones although yield was lower.

It was a good gardening year. Daily temperatures did not exceed 100° F and there were few problems with insects and bugs. The broccoli, tomatoes, cauliflower, peppers, potatoes, beans, beets, carrots, cucumbers, corn, cabbage, lettuce, squash, eggplant and cantaloupe resulted in total harvest of 16,045 pounds of fresh vegetables!

Diane Seitz

Master Gardener 1997

Archive Committee

THIS MONTH IN THE GARDEN

From the *Garden Guide for the Rogue Valley*

Month at a Glance

Plant Raspberries

Sow for Transplanting

Broccoli
Cabbage
Cauliflower
Chinese Cabbage
Endive, Escarole
Leeks
Lettuce
Onions
Oriental Greens
Pak Choi

Direct Seed

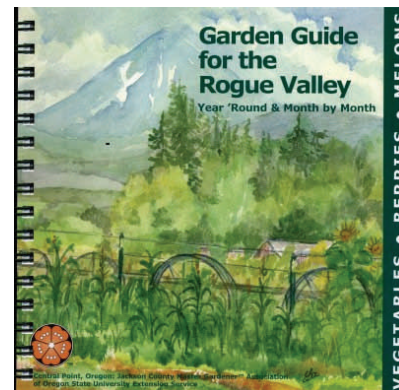
Arugula
Corn Salad
Fava Beans
Garden Cress
Mustard and Turnip Greens
Onions
Radishes
Spinach

Transplant

Asparagus roots
Perennial herbs
Horseradish
Lettuce
Onion sets
Strawberries

Fertilize & Prune

Asparagus
Grapes
Over-wintering vegetables
Rhubarb



The *Garden Guide* can be purchased at the Extension Center Plant Clinic or at many nurseries throughout Jackson and Josephine counties.

Nominations Committee Report (Michael Riding)

explained that there had been no President-Elect candidate on the ballot. The nominating committee selected Jody Willis. Jody was unanimously approved for President-Elect position on the current Board.

Treasurer's Report (Judy Williams) reported that Michael Riding, Li Harder, Judy Richardson-Loveless, Jim Scannell, and she were on the Budget Committee. She shared the proposed budget with the Board. We are in good financial shape for the coming year. We have a surplus at the end of 2011. In developing the budget the committee gave emphasis to Community Outreach programs: two scholarships vs. one, increased school grants, and increased Community Gardens grants.

A motion to approve the proposed budget for 2012 was carried unanimously.

Bylaws Committee (Diane Seitz) reported that committee members Diane Seitz, Li Harder, Haydn Lee, and Michael Riding would meet again to review the proposed updates. Guidelines are Robert's Rules of Order and the OMGA bylaws. The revised bylaws will be e-mailed to the Board and presented at the February meeting. A 30-day wait period is required before voting at the March meeting. The goal of the committee is to have the newly revised bylaws approved and ready for publication in the 2012 directory.

The proposed changes will be published in the March *Garden Beet*.

Social Committee Report - JCMGA Award venue (Michael Riding & Michele Kaplowitz) "Kid's Unlimited" building has not been reserved for 2012. We need a venue that can handle 150 - 180 people. It was decided the Social Chair should develop a committee to explore other ways to feed everyone at the Awards Banquet.

A motion was carried to continue the Awards Banquet at "Kid's Unlimited."

Archivist Report (Joan Long) and Linda Holder are continuing to work on old MG material. Joan shared posters from Spring Fair 1986 & 1992. They are looking for materials to add to the archives. Currently archival boxes are sharing shelving with the Plant Clinic. They are not to be taken out of the building. If you have any questions or materials please contact Joan or Linda.

OSU Advisor's Report (Bob Reynolds) We have a full class of 78 students. There will be 75 bodies in the classroom and 3 will be taking the class on-line.

He reminded all members to please fill out membership renewal forms, and insurance forms, and return them to his office.

Membership Secretaries Report (Sharon May) We currently have 268 paid members.

Membership Coordinator Report (Honey Brown)

has set up the Quarterly Meetings. The meetings will be held at 6 pm on Friday nights March 9, June 8, September 14, and December 14, 2012. The JCMGA Annual Barbeque will be August 25. The speaker for the March 9 meeting will be Dolly Travers. Her topic will be "Gardens in Paris."

If you need volunteers please contact Honey for the forms. She will put this information in the *Garden Beet*.

Other Business There was a discussion regarding the evening classes. They are part of our Community Outreach program and should be advertised more widely. It is felt we are missing opportunities to get larger audiences. A small committee (including members who have worked on evening classes) will meet on this topic.

On a follow up to this discussion, it was suggested we investigate adding a link to the *Garden Beet* on the Grange and other nursery websites. This will be on the next Board agenda.

It was suggested we discuss how Marketing and Publicity Committee relates to other groups, which are also involved with publicity.

Linda Greenstone
Recording Secretary

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

Return Service Requested

NON-PROFIT
ORGANIZATION
U.S. POSTAGE
PAID
Medford, OR
Permit No. 127

Calendar of Upcoming Events

February 3, Friday, 10 am – noon, JCMGA Board Meeting, Extension Center Auditorium

February 11, Saturday, 9 am – noon, "Grape Pruning," Chris Hubert, Oregon Vineyard Supply

February 15, Wednesday, Monetary awards will be given to qualifying Community Gardens

February 18, Saturday, 9 am – noon, "Fruit Tree Pruning," Terry Helfrich, Professional Orchardist

March 2, Friday, 10 am – noon, JCMGA Board meeting, Extension Auditorium

March 3, Saturday, 9 am – noon, "Rose Pruning," Len Tiernan, Master Gardener

March 6, Tuesday, 7 pm – 9 pm, "Fruit Tree Grafting," George Tiger, retired OSU Extension Agent

March 9, Friday, 6 pm, JCMGA Quarterly Membership Meeting, Extension Center Auditorium

March 17, Saturday, 8:30 am – 4:15 pm, "Ready-Set-Grow," A Day for Beginners

March 29, Thursday, 7 pm – 9 pm, "Early Bloomers," Cliff Bennett, Chet's Garden Nursery

Notes from MG Practicum

By the time you read this, the new Master Gardener Class (78 strong, 75 at the Extension Center and 3 on-line) will be several lessons into the actual "book work" and will have had their first session in the Master Gardener Practicum. This means we are looking for donations of plants to be divided or propagated in other ways for hands on experience and Spring Fair sale. We are rapidly approaching one of the ideal times of the year to receive your surplus plants. Look over your garden and notice the plants that need dividing or have sent out a plethora of baby plants that you can spare. We really need your donations both for the students' learning activities and for the plant sale at the Spring Fair.

Donations are best received in the mornings, but someone will be there seven days a week. Of course, we will welcome all of your gifts. Just be sure they are well covered in plastic and that you leave your name and all the information you have about the plants with them. Drought resistant plants are especially good and we always sell out of sedums. Ornamental pots and hanging baskets are welcome. These give the students a different experience and sell very well.

Please know that all your time and trouble involved in making these donations is much appreciated.