



Garden Beet

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

Seeds: Heirloom, Hybrid and Genetically Modified

The real world divides the calendar into the four seasons: winter, spring, summer, fall. In our parallel gardening world, the year is also divided into stages: catalog time, seeding time, tending time, harvest time, cleanup time. As the seeding time winds down, let's take another look at those seeds.

In her book, *Animal, Vegetable, Miracle: A Year of Food Life*, Barbara Kingsolver discusses heirloom, hybrid and genetically modified seeds. We all know that heirlooms are open-pollinated and hybrids are the result of a cross between two or more varieties of a plant. And you may have noticed that hybrid seeds now dominate most seed catalogs. But did you know that there are only about 600 heirloom varieties available now in seed catalogs compared to over 5,000 in 1981? While hybrids offer special vigor, their next generation seeds will be of an unpredictable and mostly undesirable character. Thus, hybrid seeds have to be purchased again each year from the companies that create them.

Kingsolver goes on to state that "genetic modification (GM) takes the control even one step further from the farmer" by splicing genes from unrelated species into the chromosomes of plants. "The ultimate unnatural product of genetic engineering is a 'terminator gene' that causes a

crop to commit genetic suicide after one generation, just in case some maverick farmer might want to save seed from his expensive patented crop, instead of purchasing it again from the company that makes it."

In 1970, the Plant Variety Protection Act was passed making the new idea of plant varieties as patentable properties into law. "Six companies – Monsanto, Syngenta, DuPont, Mitsui, Aventis, and Dow – now control 98% of the world's seed sales, although they do it through name-familiar seed companies. These six companies whose purpose is to increase food production capacity only in ways that can be strictly controlled, invest heavily in research. GM plants are virtually everywhere in the U.S. food chain but don't have to be labeled and aren't."

Monsanto has a \$10 million dollar annual budget just for investigating and prosecuting seed savers and others who wittingly, or unwittingly, violate their patents. For example: in 1999, a Canadian canola farmer, Percy Schmeiser, was sued by Monsanto for having some of their patented genes in his canola crop. Monsanto did not charge that Schmeiser had obtained or planted the seed illegally. Instead, the charge was that the wind or bees had pollinated his crop with pollen from a nearby Monsanto crop, resulting in

patent infringement. Monsanto won the case at all levels up to the Canadian Supreme Court.

Think it couldn't happen in our country? Twenty-four states either passed or proposed laws to block or limit GM before the House of Representatives passed the 2006 National Uniformity for Food Act, to eliminate all state regulations in favor of weaker federal standards. The battle against these lowered standards is being fought by Consumers Union, the Sierra Club, the Union of Concerned Scientists, the Center for Food Safety and at least 39 state attorney generals. Additionally, some seed companies are signing the Safe Seed Pledge, stating that they do not knowingly buy or sell genetically engineered seeds or plants.

I would recommend reading at least Chapter 3 of *Animal, Vegetable, Miracle: A Year of Food Life*. There is so much information that could not be included here due to lack of space. Also, for more information, visit these websites:

www.councilforresponsiblegenetics.org/Help/TakeAction

www.biotech-info.net

www.organicconsumer.org

Jane Moyer
Master Gardener 2005

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I believe a leaf of grass is no less than the journey-work of the stars. - Walt Whitman

Last month I admitted to loving my lawn and promised this month to give a few sustainable suggestions if you, like me, plan to keep your lawn.

First, think about your reasons for a lawn and analyze how much and what kind of lawn you need. More lawn is needed for volleyball than for a picnic. Adjust your lawn size to achieve your goals.

Make sure you have the right grass. Grass choices depend on the climate, exposure and use patterns. Grass that's right for your conditions will be healthier and outcompete weeds better. Or, if your use is light enough, consider changing to a grass substitute. You can use a variety of plants including thymes, sedums and others, or plant an ecolawn like that developed by an OSU researcher. One example is the Ecology Lawn Mix sold by Nichols Garden Nursery.

Mow correctly. First, dump the gas mower for an electric or, even better, a manual push mower. They'll do the job just fine and you'll get some exercise in the process. Then set the mower high enough. Taller grass blades will grow longer roots, making it less vulnerable to drought, weeds, insects, and disease. Taller grass also shades the soil, thus reducing water needed.

Stop the heavy fertilizer and weed control regime. Leave the clippings on the lawn – they will return nutrients as a slow-release fertilizer. Do that and you'll be returning up to 2 lbs of nitrogen to the soil each year. As the clippings break down, they form a natural mulch, shading out weed seeds and helping retain moisture. You can do the same with many leaves that fall on the lawn; simply run your mower over them and let them break down in place. When you do fertilize, use an organic, slow release fertilizer.

Become more tolerant – of weeds, that is. Realize that life isn't defined by getting every last broad leaf away from your grass leaves. You, the dog and the kids can play just as well on a lawn with a few weeds, and you'll benefit from the exercise of pulling and digging those that you can't tolerate. And best, learn to love the clover

in the lawn. Clover is a nitrogen fixer that fertilizes the grass it grows with.

Manage your watering. Water deeply and less frequently to promote deep root growth. Water early in the day before summer heat, and when the air is calmer, to reduce evaporation.

Bob Reynolds
OSU Agent
Master Gardener 2005

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President's Message

I went out to the Extension Center one recent Saturday to spray the rose garden with a fungicide for black spot, and to put down a layer of Preen to form a barrier against weeds. I figured that the demonstration gardens would be mostly deserted, and I would be able to administer the necessary applications while by myself.

Boy, was I surprised. The Extension Center was humming with activity. There was a large group of gardeners selling the last of the plants that Gramma's Garden had prepared for the Spring Fair. Peggy Corum was working with other gardeners in Peggy's propagation garden. A Saturday class on grape vine pruning was being taught in the vineyards. There was an art exhibition available in the auditorium. And I, of course, was working in the rose garden.

It got me thinking of all the hours that Master Gardeners put in at the Extension Center over and beyond our major activities of the Spring Fair, Winter Dreams/Summer Gardens, and the Open House; people who genuinely care about the grounds, and are proud of their knowledge of gardening.

When I came to the Rogue Valley in the fall of 2005, I was looking for a group of people who shared similar interests, who were friendly, warm, and accepting of newcomers. I was looking for a group where I could make friends and devote my time to something that was worthwhile, and where I could do some good for my neighbors in the Valley. I was looking for a group where I could use my talents to not only enrich myself, but to enrich others (I guess it is the teacher in me). I found all of these things in the Jackson County Master Gardener Association. Since joining, I've spent nearly five years working in the rose garden, and accepted the presidency because of the way I feel about everyone in this organization.

I hope that many of you feel as I do. Mostly, when you see me, I have a smile on my face. I just wanted you to know the reason why.

Ron Bombick, President
Master Gardener 2006

Garden Tour Garden Tour Update

What is a Japanese maple?

The term "Japanese Maple" has two meanings. One is applied in the nursery industry to a group of small ornamental trees. For the serious dendrologist the second meaning indicates all the species of the genus *Acer* which are endemic to Japan and portions of neighboring regions. ~J.D. Vertrees, *Japanese Maples—Second Edition*

On May 7th, 40+ of us were treated to an amazing tour of around 400 different Japanese maples, about 450 total including duplicates! Barbara and Paul Ellwood have a around 27 acres just outside the Applegate and have created roughly 7 acres into a woodland paradise with water features, pathways, bridges, benches and, of course, a dazzling display of Japanese maples! The breathtaking spring colors ranging from pale pink and white to purple and every shade of green were intoxicating! The Ellwood's knowledge of Japanese maples was as impressive as the display! This truly was an outstanding tour! Thank you so very much, Barbara and Paul!

We finished our day of touring at Forest Farm Nursery where we were taken on a marvelous tour of the nursery grounds and then given the opportunity to purchase from their extensive inventory of plants. (I, myself, came away with 3 unique Japanese maples!) Thank you Ray and all the rest of your staff!

We, Jackson County Master Gardeners, really are very fortunate to have such incredible tours available for the taking!

Somehow, so far, our tours have been early on in the month so by the time you read your Garden Beet, we will have completed the tour for that month! June's tour will be on June 5th and will probably already have taken place so plan ahead for the month of July. We will have a tour of Ashland gardens on July 9. Look for details in your email update! Happy gardening!

Judie Richardson-Loveless
Master Gardener 2008



Garden Letter



As I write this, it is early May, Spring Fair is over, garden tours have started, plant sales continue for a while, and now, as you are reading this, June is in bloom. June is considered by many to be the fullest flower time of the year; certainly many of the perennials and roses are at their fullest. A lot of planning, planting, and spring weeding has been accomplished with great results.

Watering may well have started, but so far our late spring rains seem to have met the water needs. It is raining as I write, and even the hard frosts lasted long into May this year.

Water is an important issue all year round but the next few months are of high concern. Seriously consider topping off the soil with a layer of mulch to help hold the moisture in the soil. Try to water deeply and less often, if you can. Annuals and veggies will require water more frequently, but check the soil down a couple of inches and let that help gauge your water decisions. Be sure to assess what the weather is doing as summer continues. The water demands should match the weather. One setting isn't good for all summer.

Consider using organic fertilizer and be sparing with it. I use fish emulsion once a month in the pots and on my small vegetable garden. Otherwise, the inexpensive steer manure mulch from Lowe's is my spring and fall mulch. I prefer lean and mean and productive. First step is plant selection, chosen for drought tolerance. Would that we could make homemade mulch again. But we have no space and limited energy.

But I recommend taking time this summer to join a session with "Sam" Ward and Michael Fowell at the compost station. We took their class last fall and it was work, but so much fun. We have done mulch for a long time, but we really learned so much that would have helped us then.

Recently, we went on a garden tour of three gardens with Master Gardeners, arranged by Judie Richardson-Loveless. (Thanks, Judie) All so different. I came away thinking how nice it is to visit someone's garden. It was

enlightening to see how those gardeners saw possibilities in their places, and how each gardener's voice spoke through their garden. We all came away with ideas, renewed enthusiasm, gratitude, or peace. There will be more tours as summer progresses. Check the *Beet* for more information.

We have been lucky enough to have lived on the West Coast, the East, the South, and in the Rockies. Along the way, we have been to many of our country's Botanical gardens and other parks and gardens. I highly recommend visiting gardens of all kinds. I don't think I have ever been to a garden I didn't like. Add visiting a garden to your summer itinerary.

Speaking of gardens, take some time to lean on your hoe, sit on a bench or chair, watch a moth, bug, or butterfly, a spider or a worm.

We have just returned from a trip to Texas to see the wildflowers and it was awesome. Miles and miles, fields, roadsides, railroad tracks, all covered with Bluebonnets, orange paintbrush, and other red, yellow, and white spring flowers. We enjoyed seeing the Antique Rose Emporium, which I have read about, and the home of Madeline Hill, a famous herb gardener who has written books about herbs. She was also president of the Herb Society of America at one time. We went to the Wildseed Farm near Fredricksburg, and finally to the Lady Bird Johnson Wildflower Center. Did I say awesome? It was, and Texas in bloom in the spring is wonderful.

Cora Lee
Master Gardener 1994

Rainbow Riches



Who says you must go to OZ to get to the other end of the rainbow when you can reap its offerings from your very own garden bed.

There's much more to Swiss chard than those pearly stalks of emerald green leaves. Swiss chard, also known by such as strawberry spinach, spinach beet, perpetual spinach, seakale beet, silver beet, mangold, as well comes in a number of varieties of varied coloration.

The most striking chard is Silver Beet (or Rainbow chard). While its vivid midribs of neon pink, coral, yellow, creamy white and crimson red might appear as some laboratory creation, they have indeed been cultivated since ancient times.

There are also a number of other heirloom varieties each boasting of richly colored foliage such as Rhubarb, Golden stem, Flamingo, Oriole and Fordhook. And if that weren't enough, Swiss chard is packed with a multitude of nutrients. Most importantly, it tastes delicious.

The tastiest Swiss chard comes straight from the garden, where you can clip its tinier most tender leaves not found in the grocers produce section. Fortunately being one of the easiest plants to cultivate, almost anyone can savor its offerings. Willingly thriving in pots, even those with limited space may enjoy their tasty treasures.

Germinating well in 50° soils, seeds may be sown from early spring through mid summer. They can also be sown indoors in six packs filled with potting soil (sow 1-2 seeds per section) kept evenly moistened, then transplanted after hardening off when about 2-3" tall.

To ensure better germination, soak seed in warm water (1/3 cup) with a drop or two of liquid soap for about one hour. Strain

seed then sow in soil that has been well amended with good organic compost. Space seed about 1/2" deep, 2-3" apart with 12" between rows. Similarly sow in pots that are at least 12" and equally wide. Three or four plants will be comfortable in a single pot. Cover with fine compost then water well with a weak fish-kelp solution.

You should notice the first arrivals springing from the soil in 5-14 days. Once they reach about 3", thin to about 10" apart. Fertilize with a good balanced organic fertilizer when plants are about 6"-8" tall. Mulch plants generously with an organic compost or grass clippings (free of herbicides or any other toxic chemicals).

To ensure a steady growth, provide even but moderate amounts of water. Healthy plants are usually fairly free of most pests. If flea beetles are a problem, covering them with floating row cover should provide sufficient protection as well from ravenous feathered filchers. (The author has experienced consumption of entire crops by such marauders).

Harvest any time, (about 60 days after planting), once the plants are about 5"-6" high. Enjoy the young leaves clipping as cut and come again. Cut about two inches from the ground where plants will regrow for a continual harvest. (When protected with a frost blanket, chard should continue offering its leafy greens throughout the winter.)

For larger stalks, carefully cut 1" above base taking care not to damage the remaining plant crown. Store at refrigerator temperatures with a high humidity. Placing them in green food storage bags will keep them longer. But why wait when you can savor their just picked sweetness the moment you slip their riches from your own garden rainbow.

Sources:

www.heirloomseeds.com

www.seedsavers.org

www.sustainableseedco.com

www.victoryseed.com

Sydney Jordan Brown
Master Gardener 2000

Recipe:

Braised Swiss Chard

- One pound Swiss chard, washed (small whole leaves or large cut crosswise in 3" strips)
- 1 onion, peeled then cut lengthwise in thin slices
- 1TB extra virgin olive or sesame oil
- 3 cloves garlic, pressed
- 1 ripe sweet pepper (red, orange or yellow) cut in lengthwise strips
- 2TB dried currants
- 1/4 cup chopped toasted walnuts

Heat olive oil in heavy wok or skillet.

Saute onion and garlic until limp.

Add chard, sweet pepper and currants.

Spritz with a little water then cover and sweat for about one and a half minutes.

Serve immediately topped with toasted walnuts.

Serves about 4 as a side dish.

HERBAN RENEWAL

Lady's Bedstraw (*Galium verum*)



Last month I wrote about one of the ladies in the herb garden. Now I will discuss one of the gentlemen. Southernwood? A gentleman? Just wait until you hear some of its alternative names.

Southernwood is a hardy branched perennial which is probably native to southern Europe, notably Spain and Italy. It has been cultivated so long that its origin is somewhat uncertain. This member of the Asteraceae (formerly Compositae) family has naturalized in this country especially in the eastern half. Southernwood likes an average well drained soil at pH 6.7 in full sun and Zones 4 to 10. Obviously it's not picky. The herb reaches a height of three to five feet. The aromatic (with a hint of lemon) leaves are gray-green, finely divided and slightly downy. Two cultivars, lemon and tangerine, have a stronger citrus scent. In late summer, small inconspicuous yellowish flowers appear but the resulting achenes rarely produce viable seed. In cold climates southernwood rarely flowers. Thus, propagation methods include division in spring, half hardened cuttings that have a "heel" in late summer or layering. Southernwood should be pruned hard in the spring. It is often used as a landscape shrub or hedge but spittlebugs find it attractive and its fragrance may repel bees. After six or eight years, it will be woody and

unattractive and should be replaced.

Southernwood is of little importance in the culinary world because it is too bitter but in Italy the young shoots have been used as flavoring in cakes and at one time it was an additive in beer brewing. It has no GRAS designation. In the medical world it has been used for almost every condition: emmenagogue, diuretic, stimulant, antiseptic and as a treatment for worms, tumors and cancer. Medieval crusaders thought it would prevent the plague. The largest use of this herb has to do with hair growth. It was thought to stimulate the growth of beards in young men when rubbed on their faces. (As a bonus it was thought to also increase their passion.) Sometimes southernwood ashes were mixed with olive oil for this purpose. Culpeper said, "The ashes mingled with old salad oil helps those that have their hair fallen and are bald, causing the hair to grow again, either on the head or the beard." There is no scientific evidence that southernwood stimulates hair growth. Even less effective, one presumes, was its use in magic potions to ward off evil spirits, snakes and thieves. Another external use for southernwood was in the treatment of frostbite and sciatica.

The derivation of the nomenclature of this herb is fraught with uncertainties. Even the common name has problems. One source claims that when the plant arrived in England in 1548 it was called suthernewudeor "a woody plant from the south." Another source suggests that it was originally called southern wormwood because of its resemblance to that fellow member of the Artemisia genus and that the name was later shortened. The genus name may come from the Greek goddess, Artemis or, more directly from Artemisia, the name of two warrior queens in a province of Persia in the 4th century B.C. One of the Artemisias built an elaborate

tomb at Halicarnassus for her husband (and brother), Mausollus. This was one of the seven wonders of the ancient world and the origin of our word mausoleum. But I digress. The derivation of the species name is even murkier; it seems to trace back through both Greek and Roman forms to a Phoenician or Berber word meaning "grain market" which, at least, gets us back to the plant kingdom but is not otherwise very helpful. Perhaps there is some connection between all of this and the centuries-long use as a strewing herb.

Now, about all those names: Southernwood has been called lad's love, lover's plant, old man, young lad's love, old man's beard, boy's love, maid's ruin and Crusader's herb. As you might guess, the herb was an ingredient of aphrodisiac potions as well as perfumes. The Romans placed it under the mattresses of the objects of their lusts and in more recent times rural lads would include it for the same purpose in bouquets for their girl friends.

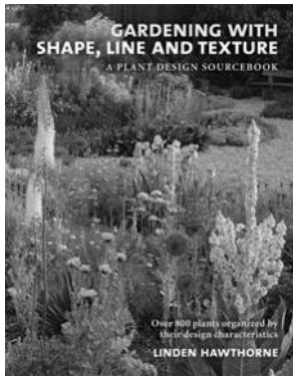
Southernwood is used in numerous craft projects such as wreaths and baskets and in dried arrangements. The branches produce a yellow dye for wool. In churches its aroma helped keep people awake during the long services and until the 19th century southernwood nosegays were used to ward off infections and placed in courtrooms to prevent prison fever. Its smell was thought to deter moths and flies. The French call this herb "garderobe" because of this purported mothball effect.

Happy Father's Day

Ellen Scannell
Master Gardener 1986

From the Window Seat

Gardening with Shape, Line and Texture



Gardening with Shape, Line and Texture, A Plant Design Sourcebook

by Linden Hawthorne presents "over 800 plants organized by their design characteristics."

It is, I think, a useful way of describing plants by their overall effect in the garden so choosing plants is not just about size, color, or texture but also about shape, which can be difficult to envision but is essential to elevating garden design to its true art form, "painting with plants."

The categories alone are helpful; they create the images for design: horizontals and tiers, verticals and diagonals, arcs and fountains, clumps and mounds, clouds and transparent. The author then presents good choices for whichever effect, providing names, varieties and excellent descriptions of their artistic contribution to a garden, as well as requirements for use and care. For instance, in the arcs and fountains category, the author describes 42 genera, some with several varieties - small to tall - in every color range. It would take years of horticulture experience to acquire that kind of plant expertise. Excellent photographs illustrate the author's text and validate her ideas.

Sometimes we just *know* when a plant will look good in our gardens, but this book clarifies the *why*, describing the fundamental element of design that a plant contributes to a garden. Now, if you have a gap in your garden, thanks to Linden Hawthorne, you can assess what shape of plant will change your landscape from so-so to the ultimate art form "painting with plants."

Mryl Bishop
Master Gardener 2000

Bob Claypool

We've all heard of a "Jack of all trades", I'm sure. Well, here's a Master Gardener that is truly a "Bob of all trades"!

Born and raised in Central Oregon near Prineville, Bob was familiar with the life of a rancher. His parents bought 650 acres, which adjoined his grandparents' 1280 acres, and Bob's family raised wheat and alfalfa for other ranchers. Part of the ranch was rangeland, as well. During the summers of his high school years, Bob mowed and bucked hay, becoming intimately acquainted with hard work in the sun.

His college of choice was Southern Oregon College (SOC), now known as SOU. There, he earned a bachelor's degree in music. But instead of entering that field upon graduation, Bob worked for SOC in the Housing Department, as a coordinator of conferences as well as manager of married student housing. He worked at SOC for 17 years, the last five being in food service management .

After receiving his Master's degree from the same institution, Bob moved to Eugene, where he was a "head hunter", or management recruiter.

Next, it was on to Salem for two years, where he was in food business management again. This eventually brought him back to Medford, where he was Service Manager for Home Town Buffet for five years.

Bob then followed his heart, and started his own business of building flyrods. Since that fledgling business needed a bit of supplemental income, Bob again entered the landscaping field. The owner of the business he worked for suggested he take the Master Gardener class to increase his knowledge of plants. This Bob did, graduating in 2004.

Now he was able to roll all that experience and background into his current job as Coordinator of Landscape Maintenance and Grounds Development for Chateau Herbe II in Ashland. This allows him to build flyrods as a second business. He also shares his knowledge of the craft as a part-time instructor at Cascade Christian High School.



Bob Claypool

Bob's main Master Gardener activity at this point is during Spring Fair, when you will find him busily supplying electrical hookups to vendors, and being what he refers to as a "go-fer", and general problem solver for vendors.

Although he has little garden space at home, Bob does raise tomatoes, peppers, blueberries, raspberries, grapes and herbs. He likes being involved with Master Gardeners, and appreciates the people, as well as the information and resources available to us all.

Carol Oneal
Master Gardener 2002

Reduce, Reuse, Recycle

Gardening season is now in full swing. As gardeners, we are in close contact with the earth in a very intimate way. It is in our own self-interest, as well as the interest of the planet, to use the least toxic methods possible, and to protect the environment in every way possible, as we grow our fruits, veggies, and ornamentals.

Reduce What we use in our gardens eventually ends up in our water supply. For example, a major source of toxic bloom, which has already made an appearance in local lakes this year, is fertilizer. We can reduce the toxins that go into the water supply by checking the ingredients list before purchasing commercial fertilizers or potting mixtures which contain fertilizer. Think about where those ingredients come from. Do they come from chemicals? From petroleum? Unsure about where they come from? Move on to another bag where the ingredients are recognizable and organic---think "manure" vs. "polymer-coated ammonium nitrate, polymer-coated ammonium phosphate, polymer-coated calcium phosphate, polymer-coated potassium sulfate", which is only a partial list of ingredients from a bag seen recently. Organic fertilizers break down more slowly than nonorganic, giving plants a longer time to absorb the nutrients which, in turn, leaves fewer to leach into the ground water. Also, even with organic fertilizers, pay close attention to the amounts recommended on the package. This is definitely a situation where more is not better. Using more than the recommended amount only provides more than the plant can absorb before the fertilizer is subject to runoff.

Reuse Did you come home from Spring Fair loaded down with plants for your garden? And then made a trip or two (or three) to the local nursery for all the ones you forgot? Once you've gotten all these into their permanent garden homes, what do you do with the pots they came in? They can be reused. Offer them to Grandma's Garden or the Greenhouse. (Please leave them only after you've checked to be sure they are sizes that can be used in those programs.)

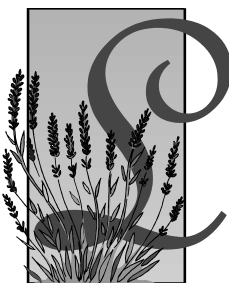
The Growers Markets also often accept used pots.

Recycle Black nursery plastic (pots, trays, etc.) that is no longer useable can be recycled. The Grange Co-op and many other local nurseries will accept these broken, warped, or otherwise damaged items. Or, save them for the Master Recyclers' Plastic Roundup in October.

Jane Moyer
Master Gardener 2005

DON'T MISS THIS CLASS

What-----One hour class
Why-----Lavender
When-----Wednesday,
June 30 at 11:00 AM
Where-----Extension Class
Room
Who-----Ellen Scannell



Classes in June

Two Master Gardener evening classes are scheduled for the month of June. Both will be held in the OSU Extension Auditorium. Both are open to the general public for \$5 and are free to Master Gardeners with their trusty orange badges.

On **Monday, June 7 (7:00-9:00)**, **Steve Renquist**, Douglas County Horticulture Agent will visit to present **Natural Pruning for Shrubs and Trees**. Learn the art and science behind natural pruning for shrubs, flowering trees and shade trees. Walk away knowing the types of pruning cuts that are good for your plants as well as the time of year in which pruning is the least stressful.

JCMGA member and winner of the 2007 Herb Society of America Nancy Putnam Howard Award for Excellence in Horticulture, **Ellen Scannell** will delight us, as only Ellen can, on **Tuesday, June 15 (7:00-9:00)** as she teaches on **Parsley, Sage, Rosemary & Thyme....and a Few Others**. She will concentrate on growing herbs which make good sense, scents and cents and will throw in a dash of uses and a sprinkling of folklore for good measure.

Other classes during the month of June that might be of interest to Master Gardeners who are growing their own food are also scheduled at the Jackson County Extension Auditorium.

Thursday, June 3 (6:30-8:00), **Sharon Johnson** and the **Family Food Educators** (sounds like a singing group) will help us in **Keeping, Storing, Eating and Enjoying Fresh Produce**. Learn the tricks and techniques for storing all that produce that you are working so hard to grow. The cost is \$5.

Tuesday, June 8 (7:00-9:00), **Jackie Greer** and the **Family Food Educators** (also not a singing group) will help us learn safe methods for preserving our garden produce with little or no sugar in **Avoid the Sugar Rush**. Pre-registration and prepayment are required. The cost is \$10 (payable to FFEV).

Jane Moyer
Master Gardener 2005

Attracting Wildlife to Your Woodland!!!



Recently a class, Attracting Wildlife to Your Woodland, was offered at Extension. One master Gardener on hearing about it; responded as follows:

I appreciate the offer, but think I'll pass on this class. I seem to already instinctively know how to attract wildlife to my small woodland.

I dug a goldfish pond and now have egrets, raccoons, salamanders and more than an adequate number of frogs.

The garden I planted yielded a bumper crop of deer, squirrels, rats, gophers, moles, and the one weasel that I know about. Not to minimize the presence of the numerous voles which are currently serving as cat food, front door decor and furry hacky sacks.

I raise chickens for eggs and have had my fill of coyotes, foxes, hawks, possums, egg eating snakes, & skunks.

The apiary I've worked hard on has attracted lots of bats, scrub jays & swallows and also acts as a bonus snack for the skunks.

The cherry orchard I started was quickly felled by the beaver who, thank goodness got ran over by a car before he could take out the rest of my trees and complete the darn dam he was building to flood my house.

Suzanne Davis
Master Gardener 2006

Master Gardener Profile

Li Harder

Some of us do a little weekend traveling, some go on occasional lengthy trips, but I suspect that Li Harder has experienced more cultures and seen more countries than the vast majority of Jackson County Master Gardeners.

Although she was born in Mongolia, Li grew up in Beijing, China. But, leaving her family there, she came to America to attend college. Her first stop was at Columbia University in New York City, where she attended classes in English as a second language. While there, she was also exposed to the Spanish language, which would influence her later.

Enrolling as a student at Eastern Michigan University in Ypsilanti, Li earned her bachelor's degree in Nutrition. She then worked in this field in a hospital near Kent, Ohio, for five years. But her fascination with Spanish was still on her mind.

So, she took a year off work, and went to Spain to study Spanish as a second (third?) language at the University of Madrid for two semesters.

This was followed by touring Europe with friends, and then it was back to Michigan, where she received her Master's degree in Nutrition. She worked in the University of Michigan hospitals as a renal nutrition specialist, and later in diabetes education, working with children on insulin.

But life can't be all work and no play, so Li took up ballroom dancing. And it was in a ballroom dance club that she met her future husband, Mel, as he loved to dance, too. They also shared a love of golf, which they regret they have little time for these days.

Mel and Li were married on the Great Wall of China. Li especially wanted to do this as a gesture of peace, as the Great Wall was originally built to protect China from Mongolia.

As Mel's retirement approached, they spent a great deal of time researching where they wanted to retire. They traveled around the West, used the Internet, and became interested in Ashland. They wanted country acreage, and eventually purchased 66 acres in Gold Hill, with a panoramic view of the Table Rocks and the valley above Gold Ray dam.

In September of 2008, Li and Mel attended the Open House, and Li ended up



Li Harder

"adopting" a grape. Although she had heard of the Master Gardener program in Michigan, she felt intimidated by it, assuming that Master Gardeners "must know everything". But now, with a grape to care for, they signed up for the program. They found the group friendly, not intimidating, and are both deeply involved in JCMGA. Li is our president-elect, and agrees that "you never know where adopting a grape will lead you!"

Carol Oneal
Master Gardener 2002

June in the Plant Clinic

In May workshops were held at the Extension Center on a relatively new, but potentially serious, pest to our area, ***Drosophila Suzukki*** or the Spotted Wing Drosophila (SWD). Unlike other vinegar flies which attack rotting fruit, Spotted Wing Drosophila (SWD) attacks ripening fruit causing damage to a wide range of soft skinned fruit crops. A native of south East Asia, the fly made it's presence in Hawaii about 20 years ago and in 2008 it was found in California. Infestations of the fly have since been located along the I-5 corridor from California to Washington. SWD maggots have been found in Jackson County in wild blackberries and in fruit purchased at the Growers Market.

The fly lays its eggs in ripening soft skinned fruit, causing it to soften and rot. A wide variety of fruits are attacked: all berries, cherries, apple, peach, plum, kiwi, figs, persimmons, tomatoes, and some ornamentals such as crabapple, snowberry and dogwood. SWD has even been found in over-ripe, rotting oranges and other tough skinned fruit left to rot on the ground. Because of the potential impact to the Rogue Valley agricultural and home crops, it is crucial to find the SWD as early as possible so that it can be effectively monitored and treated.

Life cycle of the SWD is crucial to its management. Adult SWD are small (2-3mm) with red eyes and, with magnification, striped brown abdomens. The male has a black spot toward the tip of each wing and two black stripes or combs on the front legs. The female does not have a wing spot but has a saw-like ovipositor on their tail end, used for inserting 1-3 eggs into individual fruit. Females are capable of laying up to 350 eggs in a lifetime. Each deposited egg sends minute hair-like tubules, puncturing the surface of the fruit, to obtain oxygen for breathing. In 1-3 days the larvae hatch and feed on the fruit for 5-7 days, causing it to collapse around the feeding site. Once the larvae pupates, it stops feeding and remains in the fruit until the adult fly emerges. SWD breeding activity is primarily based on temperature. Optimal temperature for activity is around 70 degrees Fahrenheit, however, activity can occur from a low of 50 to a high of 92 degrees. Late emerging SWD will over winter in protected locations and then lay

eggs in early ripening fruit the following year.

Researchers are currently at work on a management plan for the SWD as conventional sprays are not effective on the larvae inside the fruit and are limited to killing adults before they lay eggs. Currently, the best solution is early and ongoing monitoring for early detection, protection and sanitation.

Liquid traps of apple cider vinegar, strawberry puree or brewers yeast will attract flies. For optimal efficiency, station traps with a 30 - 40 foot range and at the edge of orchard. Maximize traps with weekly inspections and for liquid replenishment. If one of the traps detects SWD, covering susceptible crops can help prevent future infestations. In Japan, where the pest is native, farmers net entire plants with Remay fabric, and in some cases such as apples, individual fruit!

Denying future SWD generations food and shelter requires adequate garden sanitation. Remove all ripe and over-ripe fruit several times a week. Infested fruit should be disposed of by placing it in a plastic bag and deposited in a garbage can. If your crop is larger than expected and you cannot use it, donate the excess to a local shelter or pantry who would be very pleased to get home grown items. Practice hot composting if you compost. The first SWD fly located in Jackson County was found in a compost pile. If you suspect your garden has been infested with SWD, the fly should be brought in to the Plant Clinic for confirmation.

For further information and to view excellent resources on making your own traps, prices, very good photographs and further controls, visit Oregon State's Spotted Wing Drosophila web site at: **SWD.hort.oregonstate.edu** Once there, click on *For Gardeners* to see a list of helpful sites.

Wendy Purslow
Master Gardener 2006



A male Spotted Wing Drosophila Fly



SWD eggs with respiratory filaments for breathing

Splinters from the Board

Jackson County Master Gardener Association Board of Directors Meeting – May 5, 2010

Officer's Reports

President (Ron Bombick)

Spring Fair was a success. Congratulations to everyone involved!

The Executive Committee has recommended that the Board must make the decision in matters of budgets and social and political decisions; that committees will be assigned to an elected person on the Executive Committee to whom they may go in an emergency; that the size of the Board makes decision-making somewhat unwieldy; that seasoned MGs must be brought together with new members; that By-laws and Policies and Motions must be brought up-to-date:

Article 1, Section 4. Duties of the President Elect shall be to support the President, preside over all meetings of the Board in the absence of the President and chair the Nominating Committee, the Grants Committee and the Awards Committee.

The Executive Committee recommends that the Grants committee be stricken from the list since the President Elect hasn't been in charge of that committee for several years. *Article 2, Section 1. An annual meeting of the Association membership shall be held each year, coinciding with the November board meeting.* As a non-profit organization according to state regulations, we must have an annual meeting of the membership. Presently it's noted in our Policies and Motions and should be in the By-laws. Also, the Board agreed that the new dues structure and that travel reimbursement is for actual expenses should be noted in Policies and Motions.

Committee Reports

Archivist (Joan Long) Joan asked for copies of all Mail Tribune coverage of the Spring Fair.

Community Outreach (Jan Purkeypyle) The Extension grounds will be the "home site" for AAUW's garden tour in September. This should be a good preview of the grounds for our own Open House to be held shortly thereafter.

Gramma's Garden (Sharon Maurin) This was one of Gramma's best years at Spring Fair. Mel Harder did a great job with support!

Greenhouse (Jane Moyer)

The Greenhouse booth was packed at the Spring Fair! They sold over \$6,000 worth of plants; a laudable act since they'd lost so many plants early in the season. Greenhouse leftovers: 8 coleus!

School Grants/Scholarship/OMGA

Alternate (Barbara Davidson)

The school grants deadline has arrived and they've received thirteen applications. Requests exceed the budgeted amount by \$1000. Mini-College will be held July 28-31, 2010. JCMGA is offering a presentation on Wednesday's Leadership Day. Only five scholarships are available for Mini-College, down from 15.

Gardens and Grounds (Nathan

Swofford) The thermal weeder works as expected -- particularly well on dewy mornings.

Plant Clinic (Wendy Purslow) Questions about veggie cultivation and insects are coming in.

Carol will write a column about the spotted wing drosophila. Since *The Oregonian* had an article on this destructive fruit fly, Carol Oneal will encourage the *Mail Tribune* to publish an article about it.

Spring Fair (Maryen Herrett) Spring Fair attendance was not as high as last year (7,042 in 2010 vs. 7,900 in 2009). She estimated the total attendance at 8,000, including all the passes to area officials and Master Gardeners who were allowed in at no charge. The Fair received high praise from attendees and vendors. Maryen is very proud of all our work. About \$1,200 worth of *Garden Guides* were sold at the Fair.

Winter Dreams (Michael Riding) This year there'll be four more speakers for a total of 40 at the next Winter Dreams to be held on November 6, 2010.

OMGA Representative (Bill Hunt) The next meeting of OMGA is on June 5, 2010. Enrollment for Mini-College will be available on-line.

Judy Wallace

*Acting Recording
Secretary
Master Gardener 2007*



Check This Out!

The Grange gives Master Gardeners a discount when they use the number **908430** for Master Gardeners. Make sure to have your badge when you make purchases as well. Remember the number **908430**!

POETRY FOR GARDENERS

At Dawn
I slipped into the garden
Almost before 'Twas light,
As the lazy sun arose
I glimpsed a charming sight...
Red Poppy flung her cap aside,
Shook out her silken skirt;
The way she danced with a young breeze
Told me she was a flirt!
-MARY C. SHAW

**JACKSON COUNTY
MASTER GARDENER ASSOCIATION**
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CELEBRATE DADS AND
GRADS!!!

Calendar of Upcoming Events

Friday June 4

Board Meeting, 10:00 am—Noon

Saturday June 5

Pipal Garden Tour

Monday June 7 (7:00-9:00 pm)

Natural Pruning for Shrubs and Trees *
Steve Renquist

Tuesday, June 15 (7:00-9:00 pm)

Parsley, Sage, Rosemary & Thyme....
and a Few Others *
Ellen Scannell

Sunday June 20

Fathers Day

Wednesday June 30 (11:00-12:00 pm)

Lavender *
Ellen Scannell



OUR WRITERS SPEAK UP!

The *Garden Beet* writers want to know what **YOU** want to read about! If you have any topics you would like to know more about, or if you just want to tell the writers how much you enjoy their column, find their name and contact information in this year's membership directory and let them know!

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