

Garden Beet

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

Not Tonight, Deer!

It is said that the definition of insanity is doing the same thing over and over while expecting a different result. If this is true, I can now be declared insane by definition. For the last three summers, I have battled my local deer in every possible way except a deer fence; every summer they have destroyed my veggie garden---insanity for sure! But what did I expect when I kept trying everything except a fence?

Declaring defeat, insanity, and a firm resolve to finally have the best deer fence in existence, I set out to research the different types. I first learned that deer can jump high or wide, but not both at the same time, so a deer fence should be either higher than they can jump or wider (two shorter fences placed about 3' apart) or a combination of the two. Other than that, deer fences can be simple or detailed; wood, metal, or plastic mesh; rustic or modern. The designs are limited only by the owner's imagination. I even found a tutorial on the internet for building one using string.

The most common effective designs for a deer fence are:

Tall Fence: An 8'-9' high fence is considered pretty much deer-proof and is tall enough to prevent even a frightened deer from jumping it. The fence is even more effective if deer can't see through it.

Slanted Fence: A 6' high fence can be effective if it's slanted outward (toward the deer) at about a 45° angle. Deer will hesitate to jump over it due to both the height and distance.

Double Fence: Two fences spaced a few feet apart, regardless of height, can also work. The deer won't like being caught between the fences so they will avoid attempting the jump. You can also do this with two rows of electric fencing set about 3' apart.

Electric Fence: If you're able to maintain it, an electric fence can be a great deer barrier. Even a strand or two of electrified wire can keep deer away, as long as it's always turned on. Start with one strand of electrified wire about 30" off the ground. If deer are still getting in, add strands about a foot above and below the first one. Monitor the garden and continue adding strands about a foot apart until the fence is effective against the deer. Electric fencing is less visible and easy to move when working in the garden. Keep in mind, though, that it's customary to bait the deer to lick the wire in order to teach them to stay away, which may be seen as cruel.

Modified Fence: If your garden already has a shorter fence that isn't working, try modifying it by adding an extension to every second or third pole with mesh or strands of wire stretched between them. This will add height without changing the look of your original fence. Another option is to add a second fence near your existing fence. Plantings between the two fences add to the effectiveness of the fences because deer don't like jumping where they can't see the ground.

Another modification and a good example of ingenuity can be found in the deer fence at the Phoenix Community Gardens. Master Gardener Mary Foster and her husband built a type of picket fence, making every third or fourth picket 9' tall. Mary says that, because of the placement of a deer's eyes on either side of its head, it perceives the fence as solidly 9' tall.

So, not tonight, deer! Not this week, not this month, and, hopefully, not this summer!

Jane Moyer
Master Gardener 2005



Inside This Issue

Not Tonight Deer!
front cover

Advisor's Report
page 2

President's Message
page 3

Garden Tour Update
page 3

Garden Letter
page 4

Gardening Gourmet
page 5

Herban Renewal
page 6

Garden Profile
page 7

Scott's Garden
page 7

Reduce, Reuse, Recycle
page 8

Announcement
page 8

Garden Profile
page 9

Classes in June
page 9

Spring Fair Review
page 10

Splinters
page 11

June Calendar
back cover

OSU Advisor's Report

"The un-mulched garden looks to me like some naked thing which for one reason or another would be better off with a few clothes on." –Ruth Stout

Mulch is my friend. Most of you know that I am a lazy gardener. Any practice that reduces work is one I love. That's why I like mulch.

Mulch does many beneficial things for plants and soil. In addition, it's a laborsaving device. Mulches reduce the need for watering by moderating soil temperatures and retaining moisture during hot and dry spells – most of the summer in the Rogue Valley. When it does rain (fall will come), mulches protect soil from the impact of raindrops reducing compaction, runoff and erosion. Best of all, a layer of mulch prevents the germination of weeds, and those that do germinate are easy to pull from mulched soils.

Generally, I prefer locally available organic mulches. Bark mulches, wood chips, and straw can be purchased. Grass clippings and leaves are free. Buy compost or make your own. As organic mulch decomposes it adds organic matter to the soil, and encourages worms and other soil organisms that improve soil structure and nutrient availability.

There are several things to keep in mind when you mulch:

- Before applying mulch, remove weeds already growing.
- Keep mulch 6"-12" away from the base of trees and shrubs.
- Apply finer mulches (compost, aged sawdust, pine needles) about 2" deep; coarser mulches such as bark nuggets or wood chips should be 4" deep.
- Straw and leaf mulches compact and should be applied 6"-8" thick.
- Fine mulches can develop a hydrophobic crust. You may have to rough up the surface from time to time.
- Grass clippings need to be dried before being applied as mulch.

Wait until soil has warmed in your vegetable garden before mulching. Too early mulching can keep soils too cool for warm-weather vegetables.

What is the best mulch? It all depends on what you are trying to accomplish. For instance, coarser mulches are better at weed control. Finer mulches such as compost break down and nourish the soil more quickly, but can be a good medium for weed seed germination.

For more information, go to www.extension.oregonstate.edu and search for these publications: EC1247, Gardening with Composts, Mulches, and Row Covers, and EC1629E, Mulching Woody Ornamentals with Organic Materials.

Bob Reynolds

Jackson County OSU Home Horticulture Agent
Master Gardener 2005

BEET BOX

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Garden Tour Update

Whew, what a whirlwind last few weeks! At least now we can all take a little breather after yet another successful Spring Fair!

As an indulgence after working so hard, some of us joined together for our May garden tour, and we were treated to a breathtaking and informative gathering at Paul and Barbara Ellwood's garden.

A spectacular array of spring colors were the feature of over 500 Japanese maples situated in a madrone forest in Applegate. Paul and Barbara discovered a perfect environment for growing Japanese maples back in 2004, and have been adding to their original small collection ever since! The number of new JMs that become available each year is overwhelming, so now they always look for the best and most unusual before buying. Their knowledge of Japanese maples is astonishing and we learned so much after spending time with them. They have truly created a little piece of heaven here on earth! And if you missed it again this time—look for my tour in October when we go back to see these magnificent trees in fall color!

Thank you Paul and Barbara!

Our next stop was to another project by Zack Williams of Regenesis Ecological Designs, for a tour of a fairly new installation of natives and water wise plants, created from a typical city lot with an original landscape of lawn! Again, another knowledgeable person with some fantastic design ideas! Thanks so much Zack!

Save the date for our next garden tour on June 17, Friday! I am working on another great line-up of spectacular gardens ending up with a tour of a winery and wine tasting! We will bring a bag lunch for this tour and look forward to really having a lot of fun! Look for details in an upcoming email—you won't want to miss this one!

You also may want to save the date on July 15, Friday, when we head up to Grants Pass to visit a spectacular garden on 5 acres, along with a couple of other surprises!

Stay tuned!

Judie Richardson-Loveless
Master Gardener 2008

President's Message

The Spring Fair was, once again, a major success. There were 131 vendors and an estimated 6700 people who attended the spectacular, two-day event. We had the highest booth rental intake in history, and the vendors and attendees were very happy with the sales and product selections. The 2011 Spring Fair Committee, with the outstanding leadership of Elah Self, and the team leaders of Trisha Mullinix, Mel Harder, Dean and Marylou Terbest, Susan Bowden, Nancy Olson, Walt and Darlene Shontz, Jane Moyer, Sharon May, Fran Morgan, Linda McFarland, Troy Palmer, Bob Claypool, along with all the volunteers made the Spring Fair a fabulous success. The most important thing was that everyone worked together and pitched in to help out when needed. At the last minute, the food vendor could not provide the food. Susan Bowden stepped up, with her wonderful crew, and saved the day (and the hungry volunteers, vendors and patrons). Richard Kaplowitz took over for an area manager when the assigned manager became sick. Mac McClung, Mike Sornson, Troy Palmer and so many other volunteers worked four straight long days, and did whatever they were asked to do. After four days of hard work, they were still smiling and helpful to the end. Michelle Kaplowitz became ill, but insisted on staying at her post as area manager during the entire weekend and did an outstanding job. Richard Brewer, as usual, spent countless hours on poster design and arena layout. Debra Osborn and Nisi Jones, both with extensive marketing experiences, were major contributors to the Spring Fair publicity team, even though they were knee deep in their classes. The hero stories go on and on. Also, this year, many efforts were made to involve more veteran Master Gardeners. Elah contacted everyone who expressed interest in helping out with the Spring Fair on his or her membership renewal form. Mel Harder, site manager, made a special effort to recruit veteran MGs. Ten out of 14 site management team members were veterans. Everyone who expressed an interest in helping at Spring Fair during the town hall meetings was referred to the appropriate team leaders and they all helped at the Fair. Overall, more than 250 volunteers worked in over 290 positions to make the Spring Fair a success. Thank you

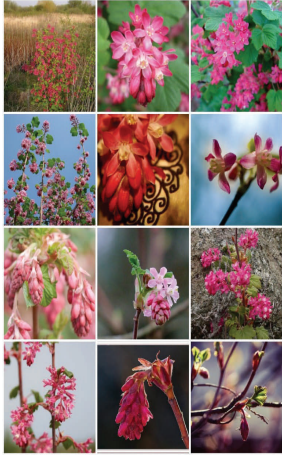
everyone!

With the state budgetary situation, some of you are concerned and asked about the financial status of JCMGA. Thanks to diligence of everyone, JCMGA is in good financial health. However, we need to continue to be fiscally responsible so we can maintain leadership in our field for years to come.

For your information, JCMGA just joined the Grange Co-op's dividend share program. Please check out more details on this program in this issue of the *Garden Beet*. I hope you will participate in this worthwhile program, which will enable you to contribute to JCMGA in another meaningful way. Thank you!

Li Harder
President
Master Gardener
2009

Garden Letter



Ribes sanguineum

I am in Bandon in our trailer as I write this letter and it is pouring rain. Hard! All around the trailer water is floating over the wild white lawn daisies. I think this is a swale area! Last Wednesday at Extension, I walked over to see a "happening" behind the building. Five or six people were happily digging out a grassy area and making a rain garden. They said the area they were working on was a swale. Looking closer I could see a corrugated pipe coming from a downspout of the building under the pathway with the opening directed into the low area they were clearing.

The past several years the area directly behind the north side of the building has seen some changes. Plantings, additional paths, and bark have been added. Were you aware that area had become yet another of the Extension gardens? It is called the Native Plant Garden. Right now *Ribes sanguineum* is in full pink bloom. The common name is red flowering currant bush, and it is definitely worthy of a place in our urban landscapes. Ribes (currant) has over 150 species of evergreen and deciduous ornamental and fruiting shrubs. Unlike many of the Ribes species, Ribes is prickly free. It is a native of western North America and has deep pink or red flowers in late spring and black berries in summer. It can grow to 12' tall, is deciduous, and has aromatic leaves. There are a number of named cultivars, and they can grow in sun or part shade.

The rain garden is an addition to the Native Plant Garden providing another opportunity for education and a view of a very current idea on how to conserve our water. The idea is to save the water runoff directly into the water table close by instead of down the gutter and away. I met the Head Gardener Michael Flaugherty and several other people who were working that day. One of them, a student at SOU working on her thesis, is working with Jackson County Conservation District as an intern and with this Master Gardener project. I am curious to see what they plant. Come on by and take a look at our newest and latest garden. I love that the connections with some of our gardens go further than just our own members.

We have had a long wet spring and look forward to sunnier days ahead. The record-breaking wet spring and the mountain

snows assure us that we won't have drought this summer, but we need to think about water conservation in general and our own yards in particular no matter what Mother Nature sends us. Now is the time to check out our water systems, and think about how to use your water wisely this summer. What plants will you buy and will they be matching your soil or fighting for their own special needs. Consider more drought tolerant native plants, a rain garden or rain barrels. Mulch conserves the moisture in the soil so think about using it as a groundcover between your plantings. Make sure to leave a clearance space around the plant itself. Program your watering for early mornings. Keep check on what and where you are watering to determine what it is doing. I call this finger work. In addition, look at water usage inside the house. Drippy faucets and shower times can all add up to over use.

Celebrate summer. Visit other gardens as you vacation. Work in your own gardens. Enjoy the little things they show us. And be sure to make water conservation an important part of your gardening. Come and visit our gardens at Extension. You are always welcome.

Cora Lee

Master Gardener 1994

Razzle Dazzle



This year's spring rains have provided us with abundant moisture. Somewhere amidst the bounty of lush-leafy foliage, we pursue our own reining rituals. Pixee is planting her customary crop of rawhide chips, while I tuck in tiny tufts of fragrant basil seedlings between the heirloom tomatoes, eggplants, and peppers.

I can't remember a year when there wasn't basil to "dazzle" not only the summer garden, but also every seasonally savored meal. There's nothing like that zest of lemon, lime, cinnamon, or sassy red, just to name a few types of basil, to spice up your favorite summer recipes or tempt you to explore some new ones.

Given basil's sensitivity to the still chilly nights, sow seeds inside, even though it's June. Enticing little sprouts to emerge from their protective shells is easily accomplished by scattering seed over sterile seed-start mix, then lightly covering with the same. Water flats thoroughly with weak fish/kelp solution. Place atop a heat mat or electric blanket set about 85°. With such encouraging warmth and nourishment, the seeds should sprout in two or three days.

Once true leaves have developed, transplant young basil plants into six packs filled with a good potting soil. Water with fish/kelp emulsion and keep beneath a strong light source for about two weeks. After that, you can start setting them outside to soak up some of our wonderful Rogue Valley sunshine.

Basil prefers a home within rich soils basking beneath the warm summer rays of sun, but out of harsh winds. It's a

terrific companion beside tomatoes, peppers, and eggplant that not only offer wind protection, but seem enjoy their company, where it's likely they share stories about their similar ancestral heritage.

Although basil's leafy appearance might tempt one to fertilize liberally, using a liquid fertilizer conservatively (about once every four weeks) will adequately satisfy the most voracious appetite. This kind of meal provides for early growth and will have dwindled by harvest time. Hefty helpings of enriched food encourage bad habits, exchanging super growth for inferior flavor. So keep it light for fitter foliage.

As your basil plants head towards maturity, maximize their flavor by continually nipping off any flower buds that form, since they rob leaves of their best taste. This also helps the plants to branch out better. Herbs have the strongest flavor just before they start to flower, when their essential oils are concentrated in the leaves instead of traveling towards seed production.

When you want to use your basil, you can clip it just before you need it or cut off stems and stand them in water where they'll thrive happily for at least a week. Cutting in the morning gives the most intense flavor. Refrigerating basil will burn the leaves since it definitely doesn't like cold climates. Just think how you'd feel in the refrigerator overnight!

There's definitely nothing like your own fresh basil, plus you can explore some interesting varieties not usually found in nurseries. Along with enhancing the flavor of vinegars, lemon, and lime basil are wonderful for poultry, fish, and baked goods; cinnamon basil, for fruit and sorbet; red, for robust vinegars, meat and pasta sauce; mammoth for a leaf that will cover your entire slice of bread; "Fino" miniature for very intense flavor and salads; and serrated leaf for its lovely shape alone.

Seed Sources:

www.territorialseed.com

www.johnnyseed.com

www.superseed.com

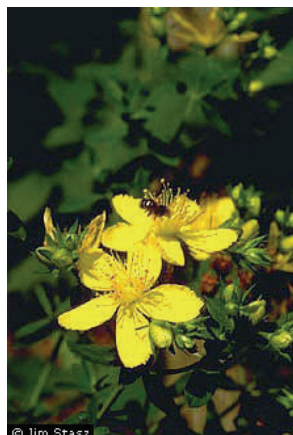
Sydney Jordan Brown
Master Gardener 2000

Recipe:

Lemon Basil Tea Cake
2 cups unbleached flour
½ cup corn meal
2-½ teaspoons baking powder
¼ teaspoon salt
1 cup sugar
½ cup butter at room temperature
2 large eggs lightly beaten at room temperature
½ cup finely chopped fresh lemon or lime basil leaves
2 tablespoons lemon or lime zest
½ cup fresh lemon or lime juice
1 cup buttermilk
Fresh berries
Whipped cream
Preheat oven to 350°
Lightly oil a 9" spring form pan Mix together flour, corn meal, salt and baking powder then set aside. Whip butter until light then gradually add in sugar beating until fluffy. Add in eggs, basil and lemon mixing just until blended. Add flour mix in thirds alternating with buttermilk and lemon juice beating on low just until mixed. Pour batter in prepared pan and bake for about 35-45 min. when cake tester inserted in center comes out clean. Let cool for 15 min. then remove pan, cool completely. Dust with powdered sugar, cut in wedges and serve with fresh berries and whipped cream
Serves about 10-12

HERBAN RENEWAL

St. John's wort (*Hypericum perforatum*)



This herb has a special connection to the month of June. Read on.

St. John's wort, a hardy but short-lived perennial, grows to Zones 3 - 4. It is happy in almost any growing condition; sun or partial shade, acidic or alkaline well-drained soil. The herb is indigenous to Europe but has naturalized in North America and Australia, especially in woods and meadows. There are 400 species in the genus and the title species is not the one that is commonly used in landscaping. The chrysolina beetle has been introduced as a natural biological control in Canada, California and Australia. This member of the Guttiferae (formerly Clusiaceae) family grows 2' - 3' and has small opposite light green oval leaves that appear to be perforated (hence the species name) near the margins when held against light. These are oil glands. The round upright branching stems have raised ridges that produce a somewhat star shaped, five-petaled, bright yellow lemon-scented flower with a tuft of stamens. On the margins of the petals, there are tiny black dots. When pinched, the petals turn red. The herb is supposed to start blooming on June 24, the birthday of St. John the Baptist. The leaves are said to bleed red oil on the August anniversary of his beheading. A three-celled capsule forms, which contains many small seeds that smell like resin or turpentine and these are viable for many years. One source says a single plant can produce 30,000 seeds in one season. The seeds take 3 or 4 weeks to germinate, but this can be accelerated by first washing the seeds in water or briefly exposing older seeds to temperatures of 212° - 250°. With so many seeds, what's the hurry? The root sends out runners; cuttings and division are other options for propagation.

And there is more history, much of it combining religion and witchcraft. The yellow flower which blooms at the summer solstice made the herb a totem for sun worshipers. Romans burned it in bonfires to celebrate Midsummer Day. It was thought to drive out devils and hence was used in exorcisms. The insane were forced to drink St. John's wort infusions to dispel evil spirits and cure insanity. Hung in doorways, St. John's wort would repel evil demons and witches. At one time, Welsh families hung herb sprigs assigned to individual family members on rafters overnight; the member whose sprig had

shriveled the most would be the first to die. Sprigs were placed above religious images to drive off evil spirits; the genus name derives from the Greek "above an icon" or "over an apparition." Christian priests dedicated the plant to St. John the Baptist and at one time it was known as Herba Sancti Ionnis, the herb of St. John.

St. John's wort is not new as a medicinal herb. It played a part in the Doctrine of Signatures; if a plant resembled a part of the body it was used to treat that part. Thus, St. John's wort was used in the treatment of jaundice (yellow flower); skin problems, since the holes in the leaves resembled skin pores; and wounds, because of the red pigment. Both Dioscorides and Hippocrates prescribed it. During the nineteenth century, it was not popular but currently is often used for its astringent and antidepressant properties. The plant contains a fluorescent red pigment, hypericin, which apparently is responsible for this latter effect. Several words of caution however; recent studies show St. John's wort has little or no efficacy in treating major depression and may interfere with other medications such as antibiotics, cardiac drugs and oral contraceptives. When sheep and goats, especially pale-pigmented ones, eat the herb, photosensitivity occurs which causes dermatitis, inflammation and sometimes death. In Russia, the herb is known as zveroboi or "beast killer." Humans sometimes develop contact dermatitis, especially when working around the herb in moist and sunny conditions. The constituents of the herb vary depending on local growing conditions.

Although not considered safe to eat, St. John's wort has been used in the culinary world. Leaves have been added to salads and to flavor brandy and liqueur. Bakers sometimes added it to bread dough to improve texture. Drinking tea made from the flower can burn mucous membranes. Dare we call it a St John's wart?

Ellen Scannell
Master Gardener 1986

Scott's Garden

A huge "thank you" to Baldassare Mineo for opening his garden, Italo Gardens and Nursery, for the May filming of Scott's Garden. Baldassare is always a charming host and his garden is truly magnificent!

A very special "thank you," also, to the knowledgeable and competent speakers for May: Mary Foster, Jane Moyer, and Baldassare Mineo.

Tune in during the month of June for episodes featuring the teaching assets of Extension including the Lavender Garden, Plant Clinic, composting, rosemary, fire-resistant plants, and more.

In addition to the Tuesday and Thursday airings on the 5 pm news, Scott's Garden is rebroadcast Wednesdays and Fridays during the 5 am-7 am news. And, Channel 12 has recently added non-stop news on digital channel 98-3 and 12-1 where Scott's Garden can be seen every thirty minutes all day on Wednesdays and Fridays. Recent statistics from KDRV indicate that approximately 51,000 people see Scott's Garden every week!

Linda Holder

Master Gardener 1998



*Liz Bliss-left
Cicely Fleury-right*

Master Gardener Profile

If you are looking for Trisha during the summer, you will have a hard time finding her – unless you happen to know in which little cove on Vancouver Island she's relaxing on her float house. She and her husband spent many summers on a 24' ocean boat, and then built their own float house nine years ago. On it, they garden in containers and window boxes, which provide food for the couple, both of who love to cook.

Trisha was born and raised in Arlington, CA, southeast of Los Angeles. When she was a child, that area of California had little resemblance to what it is today, says Trisha. At that time, it was "out in the country," an hour's ride from school, with no electricity, a well, and lots of farm animals. There were chores to do, especially considering the fact that Trisha raised livestock during her 12 years in 4-H. Her Mom took on the responsibility of the family's garden, though.

Later, the family moved to the Riverside area, where Trisha graduated from Polytech High School. She earned her BA in Social Science at Portland State followed by a return to California to become certified to teach. She taught grades 1 – 3, enjoying those years, along with her new husband, also a teacher. She moved to Oregon and taught at Prospect and in a Waldorf-inspired school in Ashland.

In 2005, Trisha participated in the Fulbright Teacher Exchange, enabling her and her husband to live in England for a year. This also gave them an opportunity to travel a bit, visiting not only the rest of the British Isles, but Spain and Egypt, as well.

She and her husband, Larry, have a small yard in Ashland, with ample flowers and vegetables. While Trisha and Larry are enjoying Vancouver Island, friends and neighbors have the good fortune of harvesting whatever is ready.

Trisha retired in 2008, after 32 years of teaching, and she enrolled in the Master Gardener class of 2009. After apprenticing in Gramma's Garden, Trisha became involved with Winter Dreams, and then Spring Fair, taking charge of the vendor area. Now, she is committee chair of the new JCMGA website.

In her "spare time" during the winter, Trisha holds children's cooking classes



Trisha Mullinix

through the Ashland Food Co-op.

Asked why she continues to be involved with Master Gardeners, Trisha says she likes all the "good people" she meets, plus being able to contribute to the positive growth of the organization.

Carol Oneal

Master Gardener 2002

Reduce, Reuse, Recycle

You have Reduce-Reuse-Recycle 101 down pat. Your footprint upon the earth is shrinking. You evaluate what you buy to reduce waste, you reuse or donate items for reuse, and you compost. Your garage is full of stuff for the next recycling event. So what is next? Let us talk about Reduce-Reuse-Recycle 201.

When you get right down to it, 201 is really all about reducing. For example, you use rags instead of paper towels, use cloth napkins, and you have been buying toilet paper made from recycled paper. So, what else can you do? Reduce the use of plastic by skipping the toilet paper wrapped in plastic. Only buy toilet paper wrapped in paper or, better yet, buy it unwrapped.

You use CFL bulbs in your lights and turn off lights in unoccupied rooms. You have a programmable thermostat and use a solar clothes dryer (aka, a clothesline or a drying rack). You have even set your thermostat at 68° in the winter and 78° in the summer and use fans for cooling. What else can you do? Sign up for "Time-of-Day Use" with your electric company. By law, power plants are built to meet the greatest possible use at any given time of the day. Time-of-Day Use customers reduce the

demand for electricity at the busiest time of day by committing to switch as much of their electrical use as possible to the time when the least amount is being used in their region (off-peak hours). In the winter (November-March), off-peak hours are 10 am-5 pm and 8 pm-6 am. In the summer (April-October), off-peak is 6 am-4 pm and 8 pm-6 am. Electric companies charge less for use during off-peak hours after you sign up for Time-of-Day Use.

You grow as much of your food as you can. What you cannot grow yourself, you buy from local growers. You preserve for the winter months and even have a winter garden. What else can you do? Further reduce the energy it takes to transport items by eating in restaurants that use locally grown food, and frequent businesses that sell locally produced items. Find those businesses in *Rogue Local*, a booklet produced by THRIVE to promote buying locally. It is available in the literature racks in the OSU Extension office.

There is no end to the extent we can go to improve our environment. R-R-R 201 only takes the effort to discover and take that next step.

Jane Moyer
Master Gardener 2005

Announcement



DID YOU KNOW THIS?

Our friends at Grange Co-op are helping to support the Jackson County Master Gardeners. You may know that, as an individual, you may become a Grange member, and have your purchases "credited" to you. At the end of the year your purchases are totaled and, if the amount is sufficient, you will receive a dividend.

Grange Co-op is allowing the Master Gardener Association to "pool" our members' purchases, so that, by many of us contributing, we can earn a dividend for our Association.

Each time you purchase something from the Grange, just tell the salesperson to credit the purchase to Jackson County Master Gardener Association. That's how our organization's name appears in their computer, so use the full name of our organization, not "JCMGA". Then you will know that you are helping to support our Association!

How they stack up

A compact fluorescent bulb activates phosphor to produce light. A phosphor coating inside the lamp gives off light when it is exposed to ultraviolet radiation. The bulb doesn't use heat to create light, which makes it more energy efficient.

Regular (incandescent) bulbs produce light by heating a filament inside the bulb. Electric current passes through the filament, heating it to the point that it becomes white-hot and emits light. Most of the electric energy incandescent bulbs use is converted into heat.

COMPACT FLUORESCENT (23 watt)	INCANDESCENT (100 watt)
Average life: 10,000 hours	750 hours
Cost: \$11	75 cents
Comparable lighting: 1,500 lumens	1,690 lumens
THREE-YEAR COST COMPARISON	
Electricity cost*: \$8.06	\$35.04
Bulb cost: \$11 (1 bulb for 6.8 years)	\$4.50 (6 bulbs for three years)
Total cost: \$19.06	\$39.54

*At 8 cents/kilowatt-hour, four hours burned per day

Classes in June

Oh, my aching back! At Spring Fair, we bought plants, plants, and more plants to add to the way-too-many we'd already been growing from seeds at home. So, for the last three weeks (or more), we've been digging and hauling and planting and weeding and covering and uncovering and stooping and bending and kneeling and cutting and watering and...the list could go on and on. The muscles that haven't been used much during the winter months are definitely letting us know where they are. Just in the nick of time, an apt reminder that there are ways to alleviate those gardening pains is on the way to rescue us. On June 9, Thursday (7 pm - 8:30 pm), physical therapist Mike Pennington will teach a class on "Oh, My Aching Back...NOT!" He recognizes that gardening is a healthy activity, but can also be hard on the body. He will teach exercises, gardening positions, and at-home manual therapy techniques to prevent and/or relieve those gardening-induced pains. He will also show examples of ergonomic tools that are becoming increasingly available to help protect our joints and muscles.

Is there anything we grow that is more versatile than lavender? It's a flower for home decorating, an herb for cooking, an oil for making cleaning agents, a dried plant for crafts, an ornamental for landscaping, a mainstay for those concentrating on drought-tolerant and deer-resistant planting. Lavender seems to provide something for everyone. On June 21, Tuesday (7 pm - 9 pm) Master Gardener Ellen Scannell, who is Head Gardener of the Lavender Garden and the recipient of the Herb Society of America's 2007 Nancy Putnam Howard Award for Excellence in Horticulture, will present "Lovely Lavender." She will discuss the history of lavender, various varieties, their culture, care, and uses. Think about giving yourself an extra treat by allowing time either before or after the class to stroll through the Lavender Garden. From Hanley Rd., turn into the parking lot in front of the Research Building. The Lavender Garden borders Hanley and is next to the vineyard.

Both classes will be held in the OSU Extension Auditorium. There is a participation fee of \$5, except for those lucky enough to have gone through the Master Gardener program and who have their badges with them. They'll get in free. Refreshments will be served at both classes.

Jane Moyer

Master Gardener 2005

Master Gardener Profile

Banking, horse training, and owning an aluminum awning company don't seem a likely mix in one person's life - unless your name is Walt Shontz, that is.

Born in Oil City, PA, Walt was one of five children, and recalls being the only child interested in helping his Mom in the garden. It's still true today, says Walt - none of his siblings garden.

Walt's entrepreneurial spirit showed itself early. He had a pony, and decided he'd build a "pony ride ring." He charged ten cents for riding twice around the ring, with Walt leading the pony. By the end of the summer, he had made about \$200.

When he was in the eleventh grade, the family moved to Wellington, Ohio where he graduated from high school. Following high school graduation, Walt tried his hand at a variety of things, and he settled into the business of bank operations.

In 1962, now married and the father of one child, the family heeded the call of one of his sisters, who had moved to Medford. Here, he worked for First National Bank.

Walt worked in construction for a while, and then opened his own construction company. He built lots of houses including one for his expanding family, which now numbered seven. Their home was on 27 acres with room for a big garden and horses.

In 1980, the Shontz family moved to Nevada. Walt worked in the aluminum awning business for a while, and then started his own company that he operated successfully for 12 years. The property that his mother had owned became available, and tired of "desert living," the family returned to the Central Point area. Walt started "Aladdin Awnings" which he operated for another 18 years.

After retiring in 2004, Walt had time to develop their property which now includes a large garden, chickens, fruit trees, and - yes, a horse. In 2009, he enrolled in the Master Gardener class, not expecting to learn much, since he'd been gardening most of his life. But he was surprised to find out how much he didn't know!

Walt apprenticed in the Vineyard, where



Walt Schontz

he is still involved, and has been active with Winter Dreams, Spring Fair classes, and is now social chair for JCMGA. He says he stays involved because of the down-to-earth and friendly people who are willing to help and to share knowledge.

Carol Oneal

Master Gardener 2002

Spring Fair Review

Our thirty-second Spring Fair is now behind us. The Spring Fair committee worked very hard and long hours to bring this successful show together. Since this was my first year for being the Spring Fair Chair, I cannot speak for years gone by, but I can say that this year we worked as one unified team, working for the best Spring Fair ever. Considering all of the weekend's competition i.e. Mother's Day, Arts in Bloom, other large events going on in Jacksonville and Ashland, and Ashland's Garden Club sale and Crater High School plant sale, our attendance was fantastic. Overall, our estimate is about 6,700 throughout the weekend, which includes vendors and Master Gardeners. With the stiff competition throughout the weekend, one has to think that the majority of our patrons were very dedicated to attending our Spring Fair, and because of this, the majority of the vendors were overwhelming pleased with their high volume of sales. Even though we have vendors that have told us in the past that their highest volume of sales takes place right here at our Spring Fair, many stated that this year was over and above. Something different occurred this year. We usually have a mad rush Saturday mornings, elbow to elbow, with things tapering down for the duration, and very low attendance on Sunday afternoon. Not so this year. The attendance was steady all weekend, with visible lines still well into the afternoon on Sunday. With the steadiness of patrons, the vendors were able to take time to show and explain exactly what they had available. Several of the vendors commented that they could be more personable and believed this extra time with the patrons brought their sales volumes way up. Many of our vendors are local, with locally grown plants, and excellent products. There were numerous fair specials and fantastic buys that cannot be obtained elsewhere. We had very happy vendors and very happy customers.

Here's an interesting point about our Jackson County Master Gardener Association Spring Fair. Did you know that we are probably one of the friendliest garden shows around? Some of the vendors come from out of our area; and many of them travel way out of our area to attend other garden shows. We have been told over and over by many of the vendors that our Master Gardener Spring Fair is the friendliest show in which they participate. We've been told that we are polite and treat them with courtesy and respect. Unlike many of the shows they attend, paying top dollar, they are never once approached or spoken to by their host.

For our patrons, the JCMGA offers classes on several subjects. We have our Plant Clinic available for gardening problems and solutions, and we offer water testing for nitrates, all for free. We also offer beautiful and healthy plants for sale at very reasonable prices from our own Greenhouse and

Gramma's Garden. Our Spring Fair has a lot going for it. No wonder we have so many pleased patrons returning year after year.

Since it is never too early to recruit, how many of you are willing to volunteer in 2012? Remember when you renew your membership to check off Spring Fair, and maybe write next to it what positions for which you would like to volunteer. Maybe you would like to take a more active role and work on one of the planning committees. Email me at jcmgspringfair@gmail.com and we can talk. We are always in need of fresh people and fresh ideas. To put on a show of this magnitude requires many, many people. JCMGA should be very pleased with itself, with its members and their dedication year after year, volunteering to put on the best garden show between Portland and San Francisco, and maybe, the best garden show well beyond those two large cities. Thank you, all of you, existing Master Gardeners and new class alike. You all worked very hard long hours, showed great dedication, and had a lot of fun while putting on the best Spring Fair ever.

Elah Self

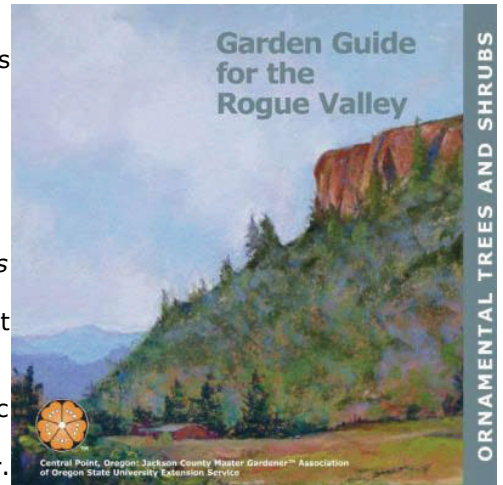
Master Gardener 2009

Spring Fair Chair 2011

New Rogue Valley Garden Guide for Ornamental Trees and Shrubs – Now Available!

Jackson County Master Gardeners is thrilled to announce that the new *Rogue Valley Garden Guide for Ornamental Trees and Shrubs* is published and on sale for \$25 at garden centers, retail outlets and at the Plant Clinic at the OSU Extension Center. Master Gardeners

who are purchasing the *Guide* for the first time will pay only \$20 for the first copy. This companion book to the *Rogue Valley Garden Guide for Vegetables, Berries, and Melons* is beautifully illustrated by Cora Lee, Cheryl Magellen, and Judy Lozano, expertly written by Managing Editor Rose Gerstner and Jackson County Master Gardeners, and is a very informative handbook for planting the permanent "bones" in the garden, which can be enjoyed for a lifetime.



Board Members Present: Li Harder, Bonnie Martin, Sharon May, Richard Brewer, Darlene Shontz, Walt Shontz, Judy Williams, Judy Wallace, Jim Scannell, Joan Long, Carol Oneal, Jane Moyer, Marj Wornell, Carolyn Trottmann, Judy Richardson-Loveless, Ron Bombick, Micheal Riding

Board members Absent: Barbara Davidson, Rollin Mack, Cindy Williams, Nathan Swofford, Claudia Hill, Wendy Purslow, Elah Self.

Other Association members and guests: Linda Holder, Bob Reynolds, OSU Extension Advisor

President Li Harder called the meeting to order at 10:02 am. Minutes of the previous meeting were approved as distributed.

Officer Reports:

President (Li Harder): Thanked everyone for working very hard at the Spring Fair.

Grange Dividend program: We are now properly signed up with the Grange dividend program.

A note from the Josephine County Master Gardeners to thank Sharon May and Janet Rantz for sharing their knowledge on Gramma's Garden program.

OMGA provided us with newest edition of the Integrated Pest Management books. Mini-College registration is open. For scholarship request, please e-mail Barbara Davidson. Bonnie Martin was featured in the Rotary club newsletter for a good presentation on Master Gardener programs and the programs at the Extension. The OSU publication: "Grow your Own" has been redesigned.

To help address the concerns that equipment used at the Extension Service could be stolen, lost, or liability issues might arise, equipment should not be taken home. Phil Vanbuskirk has given us space in the barn that is locked at night to store the weed burner and the chipper shredder. Extension center (OSU's) equipment policy states that no equipment can be taken off the Extension Center grounds. Nathan Swofford is working on getting equipment in the right storage place.

New Garden Guide - Ornamental Trees and Shrubs: A complimentary copy is to be given to individuals who have been listed in the book as "contributors" and to each

local library.

Vice President (Judy Loveless-Richardson): The next garden tour will be in Eagle Point.

Committee Reports:

Spring Fair (Li for Elah Self): Li read Elah's note regarding the outcome of Spring Fair.

Marketing/publicity (Carol Oneal): Updated the new *Garden Guide* promotion. The Marketing Team will meet with Bobbie Murphy to work on strategic marketing plans for JCMGA. Peter Dallas videotaped various events at Spring Fair. He is in this year's class. There will be no Open House at the Extension Service this year.

Archive (Joan Long): The Archive has been working on collecting documents from the beginning of our chapter's history to the present. The Archive Committee is still looking for material, and is grateful for material that has been turned into the committee.

Gramma's Garden (Sharon May): A total of 53 volunteers worked during Spring Fair, many probably worked in Greenhouse sales. Having pictures/names/descriptions on the plants really helped to sell them. Next year, efforts will be made to have pictures and labels on all the plants. Herbs sold very well and more will be grown next year.

OSU Advisor (Bob Reynolds): It appears that Phil Vanbuskirk will remain in his position at the Extension Service, and his territory will be expanded to include Josephine County. The general outlook for Oregon's state budget is looking better than previously expected, so the Extension Centers are safe for now. January 1 is the official transition date for the changes to begin.

Greenhouse (Jane Moyer): All but 8-10 flats of plants were sold at Spring Fair.

Garden Beet (Carolyn Trottmann) would like to see more articles in the *Garden Beet* about what is happening in the Jackson County Master Gardener Association.

Scott's Garden (Linda Holder): A reminder that the physical garden at Channel 12 is on private property, it is not open to the public, and it does not belong to the Master Gardener Association. Please do not plan to visit the garden. Representatives from Channel 12 report that approximately 51,000 people see Scott's Garden each week.

Community Outreach

(Bonnie Martin): A "senior bus tour" of our Extension gardens with local Pacific Retirement Services (PRS) has been scheduled for June 15. Head gardeners will be contacted and refreshments will be served. Anyone wishing to come and help out is welcome.

Children's Garden (Li Harder for Toni Van Handel): Children's Garden is looking into ways to utilize Bill Dietz' Memorial Fund. Purchasing a cultivator was suggested. For safety, it will be used only when children are not around, and the group leaders will be given proper instructions on when and how to use it. They will let Bill's family know when they purchase the equipment.

Next Board meeting is on June 3 in the Extension auditorium.

Recorded by Li Harder and Bonnie Martin

**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

June 3, Friday, 10 am – noon

JCMGA Board Meeting

June 9, Thursday, 7 pm – 8:30 pm

“Oh My Aching Back...NOT!”

Presented by Physical Therapist Mike Pennington

June 17, Friday

Garden Tour and Wine Tasting

June 21, Tuesday, 7 pm – 9 pm

“Lovely Lavender” *

Presented by Master Gardener Ellen Scannell

July 4, Monday

Plant Clinic will be closed

July 15, Friday

Friday, Garden Tour, Grants Pass

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

Lavender in the Garden



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