

# Garden Beet

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



## Happy Birthday to Us!

One hundred years! OSU Extensions have been in Oregon for one hundred years! But, before we **celebrate, let's go back to the beginning to see where we've come from.**

In 1862, Congress passed the Morrill Act to establish a land grant college in every state for the purpose of teaching agricultural and mechanical skills. In Oregon, that college became Oregon State University. In 1887, the Hatch Act provided funds to the land grant colleges to create agricultural experiment stations. But, it was 1911 before an experiment station was established in southern Oregon north of Talent. County Extension offices were created in 1914 with passage of the Smith-Lever Act. The first Extension office in Jackson County was located in the basement of the courthouse.

Skip ahead to 1958. The Southern Oregon Experiment Station was moved onto 81 acres bought by the county from the Hanley family. And, in 1994, the Extension Office was also moved to the Hanley Farm location, creating the Oregon State University Southern Oregon Research and Extension Center or OSU SOREC. This organization now encompasses programs for 4-H, Youth Natural Sciences, Family and Community Development, Family Nutrition, Forestry, Urban Horticulture (Master Gardeners), Small Farms, Livestock and Forages, and Viticulture. Also included on the research side is Integrated Pest Management and Fruit Crop Disease Management, Production, and Storage.

**That's just the bare bones story,** though. Along the way, countless little tidbits of fascinating history were being created. For example, the land grant colleges were started without a professor, a curriculum, or even a textbook, only a farm where students could study the plants, animals, and soil. This led to experimentation and research which became the basis for the courses of study that were developed.

**The first "Extensions" were exhibits and "railroad agricultural agents"** who rode the rails, from community to community sharing their knowledge. Extensions were the first employers of women in many counties, teaching girls to grow and can tomatoes, a precursor of 4-H clubs.

During World War I, Extension Services were designated the chief food-production agencies of the nation. During the 1917-18 influenza epidemic, a primary method of effectively spreading information was through Extension agents. Community canning kitchens were established by Extensions during the Great Depression to combat food shortages. Extensions were involved in administering many New Deal programs including rural electric co-ops in the 1930's and greatly increased production goals during World War II. Knowledge of soil maintenance, methods of food and fiber production, and effective management of forest products, all provided by Extension Services, contributed to the post-war prosperity.

Over the years since, as the population of the U.S. continued to become more urban and less rural, Extension Services have continued to adapt programs to meet the **needs of their counties'** populations. The Urban Horticulture Program, including the Master Gardener Program, is a prime example. So, Happy Birthday to the OSU Extension Service! Happy Birthday to US!



Jane Moyer  
Master Gardener 2005

Squares from each county in Oregon make a quilt that celebrates the 100<sup>th</sup> anniversary of OSU Extension Services.

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I receive several gardening newsletters, mostly in email form, and enjoy reading them. I was reading through a couple this morning and one in particular caught my attention and got me to thinking about a couple things. First, it made me wonder about science vs. pseudoscience. And second about the garden decisions we make and how they impact the greater environment.

This newsletter talked about a product called "dinosaur dirt" whose official name is Rich Earth. It's called dinosaur dirt because it is 100% prehistoric humate. In other words, it is derived from plant matter that has been "composting" in the earth for 75 million years. This composted material is called humate and is mined from a humate mine located in Utah. Basically, what they're mining is ancient plant material that hasn't quite reached the coal stage. It's composed of humic and fulvic acids, a host of trace minerals, and a bunch of other mineral by-products. They make claims about its value as a soil amendment, most of which are probably true although the website is long on testimonials, (It's great! Try it!), and pretty short on actual science. I'm always wary of claims about a product made by anyone profiting from the sale of that product, especially when primarily supported by testimonials.

**And I'm also a little cheap. Every time you make compost, the end product includes humic acids. The research is pretty clear that lots of humus is really good for your plants, and you want it in your soils. (Humus: Sticky, brown, insoluble residue from the bodies of dead plants and animals gives soil its structure, coating mineral particles and holding them together and serves as a major source of plant nutrients.) That's why you add organic matter to the soil. So it seems you can get it cheaper than shipping from Utah.**

Which brings me to my second point about environmental concerns. The "dinosaur dirt" product is almost certainly beneficial to soils, but at what cost? It has to be mined, an energy intensive process. Then the raw ore has to be crushed and processed, bagged and shipped. That means really high embedded energy costs – that is, a lot of energy went into the production of the final product you buy in a store or have shipped to you.

**So in this case, I'm going to continue turning my compost pile and spreading the humus containing compost around my garden. It's cheaper, I know science supports it, and I can feel good about the embedded energy costs – mine.**

Bob Reynolds  
Jackson County OSU Home Horticulture  
Agent  
Master Gardener 2005

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## Consider Growing Extra Again This Year. Plant A Row!

Last year, thanks to the efforts of fellow Master Gardeners and other vegetable gardeners across the valley, ACCESS Food Share received over 7,000 pounds of fresh produce. The donations were made as part of the national Plant A Row for the Hungry project launched in 1995 by the Garden Writers Association.

Begun as a means to help our most vulnerable citizens and the food agencies that serve them, Plant A Row encourages gardeners to grow extra and donate the produce to local emergency food pantries and soup kitchens that serve the hungry.

Our valley continues to suffer from the recession with high unemployment, and many families are struggling with only part-time or minimum wage jobs. To meet the ongoing demand for food assistance, gardeners already growing for their own home needs will find ACCESS Food Share ready—and grateful—for any excess.

For gardeners who wish to help grow even more, Food Share Garden sites in Medford, Gold Hill, Rogue River, the VA SORCC, plus possible new garden sites in Central Point and Phoenix, offer additional opportunities.

Please contact Nan King, Food Share Garden Developer, at ACCESS, if you can Plant A Row or help out at a Food Share Garden: [freshaccess@access-inc.org](mailto:freshaccess@access-inc.org). ACCESS Food Share partners with Oregon Food Bank to supply Jackson County emergency food pantries and nonprofit programs serving low-income seniors, families and individuals.

Nan King  
*Master Gardener 1994*

# President's Message

Dear JCMGA members:

Recently, I heard the honks from a flock of Canada geese flying over head in a "V" formation, returning from their winter home in the south. It reminded me that spring is almost here. It also reminded me what scientists have learned about geese flight that we may apply to our own lives. The "V" formation flying pattern adds 71% more energy to the group than if each goose flew alone. The lesson from geese is that when we work together toward a common goal, we can accomplish much more than if we do it alone. I am looking forward to working together to accomplish our Missions. They also learned that, when the geese in the back honk, they are encouraging the group, as a whole, to keep up the speed. When we "honk", we want to be positive and encouraging as well. As a matter of fact, I had very positive experiences from the "town hall" meetings we held in January. The members who attended those gatherings were very positive and encouraging. We shared good times together, and numerous ideas were generated, such as: e-mailing the Board meeting date and time to all members in addition to other methods of announcing it; have carpool lists for different cities; tapping into the successes of our demonstration gardens and share them with the public by inviting the public for field trips at the Extension Center, etc. I have shared all the ideas from these gatherings with our Board of Directors. Some ideas are already implemented and, others will be addressed as well. I am planning to have more "town hall" meetings. If you are interested in hosting or attending, please e-mail me at [li0002@yahoo.com](mailto:li0002@yahoo.com) or call me at 541-944-6762. The next meeting is on March 3rd.

With the sudden death of our dear member Bill Dietz, we have lost a treasured master gardener and a dear friend. Bill volunteered in many areas. In recent years, he was a dedicated teacher in the Greenhouse and the Children's garden. He made learning a fun experience for all. His sudden passing reminds us how important it is to let our family, friends and our fellow MG members know that they are very much appreciated.

Thanks to Cindy Williams, Susan Bowden, Walt and Darlene Shontz, and their crew's

excellent preparation, our first quarterly membership meeting for 2011 went well. It was great to see many members, the family members and guests at the meeting. To round-out the meeting, Janet Rantz's presentation on her trek in the Himalayas was fascinating. Thank you Janet for an outstanding presentation!

Again, please be sure to mark your calendar for the Spring Fair which is being held on May 7 and 8th at the EXPO Center. Please also share these dates with your friends, family and the public. Greenhouse and Gramma's Garden are in full operations in preparation for the Spring Fair. Thank you Jane Moyer, Sharon May and all the mentors for all your hard work!

Li Harder  
*President  
Master Gardener  
2009*

# Garden Letter



Winter reading has whetted my appetite for pouring over seed catalogs. I am meshing information from **Michael Pollan's** *In Defense of Food* and a beautiful book by Joy Larkcom called *Creative Vegetable Gardening*.

We are thinking more now about what we eat and how to help ourselves and others solve the prevalent health issues of obesity, diabetes, heart disease, etc. We are in epidemic mode on these health issues and the answers and causes seem to be coming from what we eat.

**Michael Pollan's expose of food practices over this last century indicate major changes away from what he calls real food. We have become a fast food nation. By that, I don't only mean we buy, eat, and go places that are so convenient to our fast-paced life styles. I mean even those goods from agriculture and the food industries that are fast foods too. Foods grown and processed with storage and transfer as the first priority have changed our way of eating. Additives can replace the losses of taste and nutrients. Packaging can assure us we can select low-fat, no cholesterol, less sugar (replaced with artificial sweeteners), less salt, and high vitamin content. All to our health benefit? Even the seeds have been selected to give better production, size, color, ease of product keeping, and transporting to where there is less nutrient content than there was in the 80's.**

How did this happen? My theory is that mothers went to work. There was no time to garden, glean, put up fruit or grow chickens. We became more urban than rural. Speed and availability were the key words and, with transportation, we were able to access things that were out of season. Unblemished produce was another very wholesome message. So here we are.

Pollan would agree, but he also sees the industry advances as leading to their financial gain. Now we are becoming more aware of what we have done. **We are looking for more "green" in our lives. Better building practices, recycling, reuse and concern over product packaging are becoming part of our lives. The organic movement and farmers' markets are becoming part of our culture once again. Nutritionists are admitting they still do not understand the interwoven connections between the nutrients in our foods. They can test individual nutrients in a plant but are not able to test the variables caused by environment, soil, water, and the chemical combinations going on within the plant. "Plant foods are more than the sum of their parts". So Michael Pollan suggests we eat "mostly plants, especially leaves". He has many more suggestions and has done extensive research. A very thought-provoking book that I highly recommend.**

This flower gardener is studying the seed catalogs trying to figure out what I can do in my tiny back yard. **Enter....Creative Vegetable Gardening** by Joy Larkcom.

**Move over flowers, but don't go away. Oh, the pretty pictures--not only does she have a potager but she wants it to look pretty. Got me there! (Potager is the new upscale word for vegetable garden.)**

**I am looking at Heirloom seeds because they haven't been adjusted to meet transportation or storage requirements and at organic seeds as well. I am looking for plants that I can integrate into my garden in a pleasing manner and at plants that I like to eat. Varieties of color and pattern, say lettuces for example, along the front of existing beds. I have always integrated herbs into my gardens. In fact, they make up a lot of the garden. I am also considering what I will really use and what is already available in the produce sections or the farmers' markets. I am thinking more about organic products even though I am not yet thoroughly convinced. "Know your source" was a good Pollan suggestion since all farmers are not certified organic, yet many are in practice. Many of my concerns about what we eat and what health results have come of it seem to be overwhelmed by the size of the food industry and their agricultural practices. The progression over the last century is major, and the changes to correct the damages done will be major. I can see that public action has begun to affect some changes. We have more access to organic foods in our markets, and there are canned goods available with lowered sodium or without salt at all. I see that some school systems are changing lunch programs and federal regulations are changing there as well. Awareness programs are reaching out to communities. It's not easy being green, but we are trying.**

So enjoy those seed catalogs and choose carefully. Take the extra effort to grow some of your own food. It tastes so good! Share it if you can. And why not make some of it look pretty while you are doing it?

Come visit the Extension grounds. There is always **something going on there. The Gramma's Garden is welcoming your pass-a-longs for Spring Fair. The new class is busy learning to propagate from seed to product at Gramma's and the Greenhouse. Classes for the aspiring master gardeners are ongoing, and if you sit in the back, you can refresh your knowledge. So come visit. You are always welcome.**

Cora Lee  
Master Gardener 1994

# Eggstravaganza



**There's nothing more exciting than discovering those first fruiting jewels beneath their leafy cloches. There's also nothing as alluring as those elliptical and elongated lobes of the glossy eggplant.**

Suspended amidst velvet flocked foliage are fruited jewels of deepest mulberry, marbled amethyst, pearlescent white, brilliant orchid and scarlet. Often overlooked, *Solanum melongena*, is truly a wonder to behold and have in the garden.

As with tomatoes and peppers, eggplant, (appropriately named for its pendulous shape) is one of those edible nightshade relations. Originating in India then later in China, its delicate flesh is delicious, given its ability to absorb whatever flavor **it's endowed with.**

When propagating from seed, start these little gems about 8 weeks prior to the last killing frost. Generously scatter seed across moistened sterile seedling mix, **covering with ¼" more mix. Moisten** thoroughly, but not soggly. Cover with domed lid or clear plastic, and then place atop heat source at about 75°.

The first sprouts should start showing up in about 14-20 days. Once up, remove the covering and continue to leave flats on heat mats beneath a strong light source. Keep evenly moistened with a weak fish/kelp solution.

Once a second set of true leaves have **appeared, pot them up in 4" containers** filled with good organic potting mix. Moisten thoroughly with weak fish/kelp solution. Return to light/heat source.

Start acclimating eggplants outside about two weeks prior to the last frost.

Leave them increasingly longer each day then return them inside, unless night **temps are above 40°.** While there's likely to be some loss, hardened off survivors adapt way more readily to the garden.

After the last frost, plant seedlings in soil that has been well amended with organic matter (manure is especially enjoyed by eggplants). Space about 12-16" **apart in rows about 2' apart.** Remember to generously mulch around plants and between rows with compost, or use silver mulch film to deter insects.

Since eggplants are attractive to a variety of airborne insects, a floating row cover is recommended. Prune off side suckers and surround plants with large wire tomato hoops to help keep heavy fruit from breaking branches.

Keep the eggplants consistently watered. Although somewhat draught tolerant, they prefer more water than their tomato cousins. Give them about an inch per **week, or more if very hot, in the 100's.**

**Once night temperatures hit the mid 50's,** your plants will be endowed, and you will be awed, with a multitude of brilliant violet blossoms. These in turn will be followed by the ever swelling flamboyant fruits. Since there can be quite a lot of heavy fruits, directing them to grow over a near wire of the hoop for support will help lessen branch stress.

Keep watch on developing fruits as they can grow quicker than you might think. **You can tell when they're ready to harvest** by their skin. When filled out and very glossy, (dull exteriors are a sign of over ripeness) eggplants are ready to harvest. The earliest fruits are the most tender and with smallest seeds. Cut eggplants rather tough stem (leaving an inch or so on fruit) with bypass pruners.

Eggplants may be stored about 7-10 days, at **40-50% humidity in the fridge... if you** can wait that long to sample their most tender sweet-nutty flesh. So why not hit the grill!!!

Sources:

[www.territorialseed.com](http://www.territorialseed.com)

[www.superseeds.com](http://www.superseeds.com)

[www.johnnyseeds.com](http://www.johnnyseeds.com)

Sydney Jordan Brown

Master Gardener 2000

## Recipe:

Eggplant on the Grill:  
Asian or Mediterranean style

### Asian

4-6 slender Asian eggplants, sliced in half lengthwise

2TB toasted sesame oil

1TB fresh grated ginger root

3 cloves of garlic, pressed

¼ tsp salt

½ tsp red curry paste

2TB toasted sesame seed

Make a paste of sesame oil, ginger root, garlic, salt, curry paste and sesame seed. Rub on slices of eggplant.

Set grill to medium-low heat. Grill until soft with golden stripes - about 8-10 minutes.

Nice as a side vegetable served with grilled chicken or fish or cut in smaller slices for an Asian salad.

Serves about 4

### Mediterranean

Use 2 teardrop eggplants cut in ½" crosswise slices.

Substitute virgin olive oil for sesame, fresh minced rosemary and thyme for ginger, pesto for curry paste, and grated parmesan for sesame seed. Grill the same as Asian style.

Serve as base for mini pizzas topped with fresh basil and roasted tomatoes with parmesan. Cut in large cubes for a Mediterranean salad or slice as a side accompaniment.

Serves about 4

# HERBAN RENEWAL

## Caraway (Carum carvi)



We associate many herbs with the foods they enhance; tomatoes and basil, pizza and oregano, fish and fennel, Irish soda breads (also rye) with caraway.

Caraway, a hardy biennial which sometimes behaves as an annual, is native to Asia, Central Europe and the Middle East and has naturalized in North America. It prefers a light dry soil but will tolerate a heavy one, with a pH range of 4.8 to 7.8 in full sun to light shade. Caraway grows in Zones 3 or 4. The plant is about 8 inches in the first year and 2 feet in the second year. The 6 to 10 inch leaves are finely cut and feathery and in mild winters may remain green. This herb, a member of the Apiaceae (formerly Umbelliferae) family, exhibits small white or pinkish compound umbel flowers which are typical of the family and appear in spring. The resulting quarter-inch aromatic fruit which we mistakenly call a seed is brownish, crescent shaped and somewhat pointed on both ends with 5 distinct pale ridges. Propagation can be by cuttings but, because of a tap root, this herb **doesn't transplant well**. When the fruit ripens, on this slender herb, the fruit explodes, scattering the seeds. A large plant will produce about 1/3 cup of seeds. The seeds, which have a limited viability, can be sown in either spring or autumn and will germinate within two

weeks. Caraway is subject to fungal diseases and is sometimes attacked by caterpillars. It is claimed that **caraway doesn't like fennel as a neighbor**.

**Caraway's history goes back 5,000 years.** Remains were found in Stone Age meals and Egyptian tombs. It was mentioned in Ebers Papyrus and the Bible. In 1328, the national saint of Sweden, Birgetta, hosted a funeral feast for her father which included caraway. Anne Boleyn was reputed to have alleviated the hiccups and indigestion of Henry VIII by administration of "carwy" seeds into his meals. Shakespeare got into the act as well; in Henry IV Part 2 Falstaff is offered a "pippin (apple) and dish of caraways." Henry David Thoreau in Walden wrote "It was only to put a core of Truth within the ornaments that every Sugar Plum might have a Caraway Seed in it." Caraway was reputed to have aphrodisiacal properties and was put in a conjure bag along with the name of the desired one. Caraway also found use in protection from witches. It was supposed to keep lovers from being fickle and prevented the theft of any object which contained it and somehow kept the thief in custody in the house. Perhaps this is connected to the claim that tame pigeons will never stray if they have a dough containing caraway in their cote; a more likely, although less mystical explanation, is that they stay home because they like to eat the seeds.

Caraway has been used medicinally for a variety of complaints. Flatulence and indigestion usually head the list but other uses include as a diuretic, astringent, anthelmintic, lactogenic and to cure colic in babies. The powdered seed in a poultice was used for bruises. A recipe from 1907 that included caraway was for the treatment of mange in dogs.

All parts of the caraway plant are edible. We think immediately of the seeds but the leaves with a dill-parsley flavor can be used for

flavoring and a 2-year-old root, according to our old friend Culpeper, is better than parsnips. Caraway seed is especially popular in the cuisines of Germany, India, Israel, Hungary and Scandinavia. It is used in pickled vegetables like sauerkraut, cheeses, stews, breads, cakes and the oil in Kummel and Aquavit. With long-cooking, the seed can become bitter. Caraway components may also be found in potpourris, wreaths and curry powders. Caraway oil is sometimes used to flavor medicines but in high doses it can cause liver damage.

Nomenclature, both scientific and common, is very problematical. Caraway is probably a corruption of the botanical name, carum which is derived from a Greek name for the plant, or the Arabic word for the seed, karawya. However Pliny, the Roman naturalist, said the plant originated in Caria in Asia Minor. Carvi is derived from an Arabic word meaning aromatic umbellifer. To add to the confusion, the words for caraway and cumin are the same in some languages and caraway is sometimes called Persian cumin or meridian fennel.

**Happy St. Patrick's Day and I hope you indulge in Irish Soda Bread with caraway.**

Ellen Scannell  
*Master Gardener 1986*

# Master Gardener Profile

## VOLUNTEER



## OPPORTUNITIES

Your Master Gardener Association Needs You!

Are you interested in organizing garden tours or, itching to work in Peggy's Propagation Project or Scott's Garden?

Perhaps you want to help distribute garden books or create signage for JCMGA events (including Spring Fair, Winter Dreams, evening and weekend lectures, Open Houses, among others).

Or, is reaching out directly to the community more to your liking? If so, the JCMGA could use your help with the school grants committee, at the Ashland Growers' Market Plant Clinic, or as a community outreach speaker!

Then, of course, there's always Spring Fair. We're currently looking for education class hosts, ticket sellers and takers, and coordinators for the wine pavilion, ribbons/badges, and vendor connection and mailing. We even need a seamstress!

If you've always wanted to help and didn't know how to engage, now is the time to re-connect with JCMGA. Send an email to [JCMGAactivities@gmail.com](mailto:JCMGAactivities@gmail.com) and we'll send you a full listing of current volunteer opportunities. Each listing includes a description of the opportunity, provides an estimate of the time commitment, and tells you how to get in touch with the appropriate contact person.

Please contact Cindy Williams at 541-601-4737.

~ Volunteers do not necessarily have the time; they just have the heart. ~Elizabeth  
Andrew

When he was three or four years old and lived in Seattle, Dan would be in the garden with his **Grandma, asking questions, and wanting to "help"**. She, being an avid gardener, was delighted at his interest, and encouraged it.

For his fourth birthday, she gave him a set of child-sized garden tools - real ones, made of metal and wood, not plastic. Dan still has (and uses) the shovel from that set. He thinks he probably wore out the rake and trowel!

In 2001, when Dan was in the second grade, the family moved to Medford. Having just retired, Grandma moved, too, to Central Point. At school, **Dan's teacher gave the children lima bean seeds to soak and sprout.** Dan planted his in his Grandma's garden, and tended them until they produced beans. That fall, he picked and took to that second-grade teacher some of the crop he harvested. He remembers how surprised she was, as no student had ever done that before.

**Dan's interest in gardening continued to grow, and in 2007, when he was 13 and home-schooled, he enrolled in the Master Gardener class.** He was enthralled, and never missed a class. He was even more pleased when the adult students and **veterans treated him like an equal, and "not like some pesky kid"**. Upon graduation with his class, Dan became the youngest Master Gardener in Oregon.

He especially loved working in the Greenhouse and in the Plant Clinic, where he was unusually adept at insect identification. While at the Master Gardener booth at the Medford Growers Market the next summer, Dan became acquainted with fellow Master Gardener Chuck Timberman, who owns a cactus and succulent nursery. Shortly thereafter, **Chuck called Dan's parents to see if it would be all right if Dan worked for him on occasion.** All parties were happy, as that came to be.

With that experience and extra learning under his belt, Dan began to look around the Extension grounds for a place to start a succulent garden, as there was none there. Hearing of his desire and ambition, Cora Lee came to the rescue. She was **about to "shut down" her Craft Garden, and offered the opportunity to use the space to Dan.** After clearing it through the proper channels, a delighted teenager has set to work.

Things are at the clearing, planning, and plant-acquiring stage, so this spring, after being named Head Gardener of the succulent garden, Dan is casting about for an apprentice or two. Then, we should all benefit from the labors of this young Master Gardener and his apprentices.



Dan Killam

Another place you'll find Dan is helping at Spring Fair. He's been there every year since 2007, helping with set-up and electrical hookups, as well as putting lots of miles on his shoes, with a water sprayer on his back, keeping the dust in Compton Arena under control.

When not in the garden at home or at Extension, Dan plays center on the Cascade Christian varsity football team, also lettering in wrestling and track field **events for his school.** He's also is an avid fly fisherman, and recently built his own flyrod under his able tutor in that craft, Bob Claypool, who also happens to be a Master Gardener. In his "spare" time, you will find Dan tying his own flies for fishing, or reading about history and current events.

When asked what he likes about the Master Gardener program, **Dan's immediate response was, "The people!** We have a lot of fun, gain knowledge from one another, and help each other. Plus, **we're helping the earth."**

You can be assured that there is a proud Grandma, still encouraging him, especially in his dream of attending OSU with a major in Horticulture.

Carol Oneal  
Master Gardener 2002

# Reduce, Reuse, Recycle



Recently, many Master Gardeners attended a Celebration of Life for fellow Master Gardener Bill Dietz. What a tribute! Even as he left this world, Bill had everyone laughing at his antics!

As story after story was told, I noticed that Bill was frequently **described as "frugal."** It seems he was reducing, reusing, and recycling before these were even catch words. There truly is nothing new under the sun! **Most "new" ideas are simply coming around again (being "reused and recycled"?). So here are some of Bill's ideas for being "frugal."**

**Reduce:** Bill and his wife, Barbara, **raised four children on Bill's teacher salary.** They planted a large garden every year (and preserved much of it), and raised their own meat and eggs. Bill often talked about having 100 tomato plants, and that was probably a conservative estimate!

**The idea of "growing your own" is, of course, not new, but it is becoming more pertinent.** In the last few weeks, I have been reading articles on a recent U.N. report warning of a looming world-wide food crisis. **That's a WORLD-WIDE food crisis, not just third-world.** Part of the problem is the growing taste in **industrialized countries like ours' for year-round, out-of-season, and/or out-of-locality foods being raised at**

the expense of crops that can feed many economically and efficiently **and then transporting those "exotic" foods thousands of miles.** So, once again, the call to eat locally and in season is being sounded.

**Reuse:** Bill was an avid fly **fisherman, but didn't look the part** because he saw no need for all the specialized gear. His friends described how he only wore red running shorts and two old mismatched boots when fishing. He had found the boots on the side of the road on his way to school one **day. Now that's reusing!**

**We are often described as a "throw-away society" because it is so much easier to buy new than to repair or reuse.** What if we each followed **Bill's example by finding a way to reuse one item a day, or even one item a week that was headed for the trash?**

**Recycle:** The ultimate in recycling is composting, and Bill was a strong **advocate of it because "it saves so much money!"** Good compost reduces the need for fertilizer, improves all types of soils, and cuts down on the garbage bill! In fact, reducing, reusing, and recycling can often make garbage service unnecessary.

If you would like more information on composting, plan on attending the afternoon classes on Wednesday, March 9. Sam Ward, queen of the Compost Garden, will be teaching composting, and Rhianna Simes, queen of recycling, will be teaching vermiculture.

Jane Moyer  
*Master Gardener 2005*

## A GARDENER'S PRAYER

Oh, Lord, grant that in some way it might rain every day, say from about **midnight until three o'clock in the morning.**

But, You know, it must be gentle and warm so that it can soak in.

Grant that at the same time it would not rain on Sweet William, Alyssum, Helianthus, Lavender, and those other plants which You in Your infinite wisdom know are drought-loving plants – I will write their names on a bit of paper, if You like.

And grant that the sun may shine the whole day long, but not everywhere (not, for instance on the Gentian, Plantain Lily, and Rhododendron).

And not too much.

Grant that there may be plenty of dew and little wind, enough worms, and no aphids and slugs, or mildew, and that once a week thin liquid manure and guano may fall from heaven.

AMEN !

by Karel Capek

# Master Gardener Profile

Fish and gardens have been two important elements of **Cindy's life as she has lived, gardened, and fished in several states during her life.**

But an interest in fish is more than just a hobby of fishing **in the Williams family. Cindy's father was a fish biologist, and that was Cindy's major when she met a graduate student, also a fish biologist, studying under her dad. That student became Cindy's husband, and now one of their sons is pursuing that line of study at OSU. Cindy jokes that she is the most undereducated member of the family, as she has "only" a Master's degree.**

**Born in Wichita Falls, Texas, Cindy's family moved first to Kansas, and later to Nevada as her father was transferred. She remembers having a good garden in Nevada, largely because they lived there long enough to really improve the soil. What helped improve the soil was "lots of aged horse manure" from Cindy's horses – that and lots of water made a good garden.**

**By now, Cindy was in her 20's, married, and the next stop was at OSU in Corvallis, where Cindy received her BS, and her husband Jack completed work on his PhD. Two major adjustments were made there – the Willamette Valley weather, and the birth of their first child.**

Sacramento was their next home, where Jack pursued his career, and Cindy enrolled in graduate school. Their second son (the one who is now studying fish biology) was born there, too. The young couple also learned landscaping by doing it at their first house. Cindy says that many years later, as they drove by that house, they just shook their heads at how they had overplanted it!

**Cindy's first job after finishing her Master's was with the California Assembly fellowship program, working on water and other natural resource issues. Of 450 applicants, she was one of the 12 selected for this work, which gave her an insight into politics.**

After living and working in Sacramento through the 1980s, Cindy and Jack moved across country to Maryland, where Jack was a Science Advisor for BLM, and Cindy worked for the National Wildlife Federation. She took a 3-year break from that career to be more of a stay-at-home Mom for her family. During that period, she was a horse trainer.

It was easy to garden in Maryland, she says. Rich, fertile soil and summer rains helped with that. However, their 3-acre property was next to a 300-acre farm, where the main crop was field corn. But the local snobbish raccoons and skunks who lived in the cornfield liked the **Williams' sweet corn better than the field corn, and regularly raided their garden, leaving the family with "2 or 3 cobs of corn a year".**

**Now it was Cindy's turn for a step up in her career, and the family moved to Idaho, so she could accept a job in a joint venture of the US Forest Service and BLM of reviewing regional land management plans.**



*Cindy Williams*

After some years there, Jack accepted a job as US Forest Service Supervisor for the Rogue River/Siskiyou National Forest here in Southern Oregon. Cindy does contract work for Geos Institute (formerly Headwaters) helping local communities develop plans for dealing with the climate change we are experiencing. Not one to be idle, her husband, following his retirement from the US Forest Service, **works as Trout Unlimited's Senior Scientist.**

Cindy noted that each time they moved it was to more land and a smaller house. While they are now on 10 acres with a smallish house, they recently purchased 164 acres on the Williamson River, with NO house! Cindy says that a 1000 square foot house and huge garden sounds about right to them.

Gardening in the Rogue Valley - or trying to - introduced Cindy to boron in their well water, an **unpleasant experience. She is now a "raised bed convert" using irrigation water, not that from their well, to water the plants.**

When asked what she liked about the Master Gardener program, **Cindy's immediate response was, "the people!" She especially likes their enthusiasm and love of gardening. Cindy's special interests as a 2010 student included the new experiences of culinary herbs and the vineyard. She now serves on the Board of Directors as Membership Coordinator in charge of our quarterly meetings.**

In their spare time the Williams travel with their Springer Spaniels, entering them in field trials. But **what really lights up Cindy's eyes is the fact that they will become grandparents this summer for the first time.**

Carol Oneal  
*Master Gardener 2002*

# Notes From Gramma's

Now is the time to begin division of perennials. Please **remember Gramma's** Garden when you are deciding what to do with the excess starts. No iris or day lillies, please, unless they are named varieties. We are looking for pass-along plants that are unusual, rare, or of special interest. We have no need of Shasta daisies and other invasive, common species. Drought tolerant varieties are especially welcome. Please include information about color and size. Pictures of the plant are especially welcome.

## Classes in March

The Ides of March is soon upon us. For Master Gardeners, that will be one of the **few days this month that doesn't offer a class of some sort or t'other. So get your** calendar, your pencil and a hot cup of tea. Settle into your favorite comfy chair. Prepare to plan a very full and interesting month. The following classes will all be held in the Jackson County OSU Extension Auditorium and are free (with noted exceptions) to Master Gardeners who still have enough remaining gray matter to remember their badges.

Wednesday, March 2 (9:00 a.m.-12:00) Urban Tree Care with Tal Blankenship, and (1:00-4:00 p.m.) Extending the Seasons/Greenhouses with Don Shaffer.

Saturday, March 5 (9:00 a.m.-12:00) Rose Pruning with Len Tiernan Bring gloves and clippers. Dress for the weather.

Tuesday, March 8 (7:00-9:00 p.m.) Fruit Tree Grafting with George Tiger There is a limit of 25 in this class. Preregistration and a prepaid \$25 materials fee are required for all participants.

Wednesday, March 9 (9:00 a.m.-12:00) Lawns with Pam Rouhier, (1:00-2:30 p.m.) Composting and Vermiculture with Rhianna Simes.

Wednesday, March 16 (9:00 a.m.-12:00) Plant Diseases with Cindy Ocamb and (1:00-4:00) Plant Problem Diagnosis also with Cindy Ocamb

Saturday, March 19 Ready-Set-Grow, A Day for Beginners: (8:30-10:00 a.m.) Seed Starting for Beginners with Don Shaffer, (10:15-11:45 a.m.) Vegetable Gardening for Beginners with Carol Oneal, (1:00-2:30 p.m.) Annuals and Perennials for Beginners with Stan Mapolski, and (2:45-4:15) Soil and Water for Beginners with Bob Reynolds

Wednesday, March 23 (9:00 a.m.-12:00) Basic Entomology with Marsha Waite and (1:00-4:00) Taxonomy/Plant Identification with Warren Lytle This class includes outside activities so dress for the weather.

Thursday, March 24 (9:00 a.m.-12:00) Ancient Grains with Rebecca Wood, author of *Splendid Grains* This class is \$10

for all participants.

Wednesday, March 30 (9:00-10:30) Seed Saving with Tal Blankenship and (1:00-4:00) Integrated Pest Management with Marsha Waite

Additionally, the following classes are available at the Josephine County OSU Extension Auditorium, 215 Ringuette St., Grants Pass, to all Master Gardeners wearing their badges:

Thursday, March 3 (9:00 a.m.-12:00) Urban Tree Care with Tal Blankenship and (1:00-4:00 p.m.) Gardens and Watershed Protection with Frank Burns

Thursday, March 10 (9:00 a.m.-12:00 pm) Lawns with Pam Rouhier and (1:00-4:00 p.m.) Insect Identification with Masha Waite

Thursday, March 17 (9:00 a.m.-12:00 pm) Plant Diseases with Cindy Ocamb and (1:00-4:00 p.m.) Plant Problem Diagnosis with Cindy Ocamb

Thursday, March 24 (9:00 a.m.-12:00) Plant Identification with Warren Lytle and (1:00-4:00 p.m.) Integrated Pest Management with Marsha Waite

Jane Moyer  
Master Gardener 2005

The meeting was called to order at 10:01 am by President Li Harder. Minutes of the two previous meetings were approved.

## **Officers' Reports.**

President (Li Harder).

Li called for comments on the orientation held January 22 and discussed her main goals for 2011.

Complete Mission, Vision and Values Statements. Ideas were generated at the Board Orientation. She would like **everyone's ideas and will contact the general membership for input.** Volunteers will be needed to compile the ideas and craft precise, inspirational and motivational language for each Statement.

Continue to support and promote all the programs we

**have: Demonstration Gardens; Children's program;**

Community Outreach; evening and Saturday classes;

Garden Guide; Master Gardener training; Plant Clinics;

School Grants and Scholarships; Spring Fair; Winter

Dreams and Summer Gardens, etc.

Develop a strategic plan for Marketing and Publicity.

Reach out to non-Board members by inviting small group discussions, providing social activities, and seeking volunteer opportunities for members who have offered to share particular skills and interests. Her goal is to communicate that each member is valued.

Launch the JCMGA website.

Promote JCMGA and the Extension Center.

Li invited comment on a JCMGA community garden grant program. Members expressed support for the community garden concept, and noted existing Extension support.

Bob Reynolds noted that grants for growing food would **not meet JCMGA's educational mission.** Bonnie Martin will follow up with JCMGA members Sharron Lawson and Mary Foster regarding their community garden setup experiences.

**At two "town hall" meetings to date, Li has met with** twenty-one members in separate areas of the county to listen, discuss, and exchange ideas. She shared the list of suggestions and will send it to the Board to consider or implement. Peggy Corum complemented Li on meeting in small groups where many people are more comfortable expressing their ideas. Suggestions included: hold meetings and classes in different areas of the county; promote the Demonstration Gardens as a way to share with the community at large what grows well in the Rogue Valley; invite garden clubs and student field trips; Public Service Announcements; NPR, Facebook; provide a place members could share gardening tips; designate **veteran Master Gardeners as "Assistant" when learning new roles, rather than "Apprentice;"** announce Board Meetings to all members; continue the Garden Tour program; develop a car pool list for different areas of the county; make use of the interests listed on the member renewal forms.

Executive Committee recommended an explicit policy statement welcoming all members to Board Meetings.

MOTION: to revise the Policies and Motions of the Jackson County Master Gardener Association section 1 to **read (at the end of the paragraph), "All members are welcome to attend."** Bombick/Long. Motion passed.

The OMGA Strategic Plan was sent to the Board for comment and discussed in Executive Committee. The Committee finds the content to be acceptable, but questions the source of funding. Additional comments must be to Jim Scannell by February 11.

## **Committee Reports.**

*Garden Guide* (Jim Scannell). Jim has located a storage unit for the *Garden Guides* and is looking to secure a location.

**Marketing (Carol Oneal).** The team's goal is to make marketing smoother. Bonnie Martin is handling Winter Dreams and contributing to the Facebook page; Richard Brewer is in charge of Spring Fair. Bobbie Murphy put us in contact with a graphic designer who is reworking the JCMGA logo. The logo will include our new tagline, **"Your Rogue Valley Gardening Resource."** The website team is forming. A potential new team member has been contacted for the position of contacting possible retail outlets for the *Garden Guide*.

*Garden Beet* (Li Harder for Shari Dallas). Li noted that Shari Dallas has resigned as Editor of the *Garden Beet*, but will graciously continue for up to six months so a replacement can be found. The position will be restructured to include a General Editor, Science Editor, and Layout Editor. We received concerned comments regarding the inclusion of an opinion article on the front page of the January *Garden Beet*.

Community Outreach (Bonnie Martin). Bonnie is developing a PowerPoint presentation to raise awareness of what the Extension Center offers the community. The Master Gardener program will be featured prominently in the presentation. Already scheduled is a talk on April 14 with the Jacksonville-Applegate Rotary Club. She is looking to train others in giving talks using the PowerPoint presentation. Bonnie is working with Melissa at the Expo regarding the landscape design project introduced last month, as well as several other projects.

Membership Outreach (Cindy Williams). At the February 10 General Membership meeting, Janet Rantz will present a program on her trip to the Himalayas. Li plans to introduce the Board, so all Board Members are requested to attend. Members are invited to visit with fellow Master Gardeners, **sample Susan's finger foods, and see what else the hosts have planned.** Cindy developed a Volunteer Opportunities Information Form to obtain information about upcoming activities from Board and committee members and others. Cindy will match the needed skills with folks who have compatible skills and interests.

Grounds (Nathan Swofford). The perimeter fence that fell over twice last winter will be repaired after Spring Fair. Nathan will coordinate submissions from head gardeners about activities, establish signposts for each garden, and facilitate **"What's going on here?"** signs for each garden.

Greenhouse (Jane Moyer). Greenhouse co-chair Bill Dietz passed away and **Jane's team is scrambling to** recover. Bill had many responsibilities and much in the development stage for the apprentice class that will be starting soon. Marydee Bombick volunteered to mentor Mondays.

Spring Fair (Ella Self). Good progress. Two Master Gardeners-in-training that come complete with marketing experience have signed on as Spring Fair volunteers.

Plant Clinic (Wendy Purslow via email). December (always the slowest month): 27 clients; January: 63 clients. Plant Clinic figures are a reflection of the weather conditions. December was wet and cold however one sunny day in January had 16 clients seeking advice.

**Gramma's Garden (Sharon May).** Maryen Herrett has volunteered to be assistant chair, and will fill in as a non-voting member for Sharon at Board Meetings.

The next board meeting will be March 4, 2011. The meeting was adjourned at 11:56 a.m.

Claudia Hill  
Recording Secretary

## Calendar of Upcoming Events

Friday March 4 (10:00 am—12:00 pm)  
Board Meeting

Thursday March 17  
St. Patrick's Day



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

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

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

### WHAT DO YOU DO OUT THERE IN THE PROPAGATION GARDEN?

I have been asked that question recently and, welllllll, with a group of loyal, devoted helpers, we try to learn the best time to take cuttings of various shrubs, how to take cuttings without mutilating the parent plant, and how to get the little cuttings rooted in our plastic tents (called modified Nearing frames) through their first winter out in the cold cruel world.

**As we care for the planting area "out by the fig trees,"** there is often some sort of mystery, such as when we saw some very healthy seedlings popping up last spring in one of the raised beds. They sort of looked like amaranth and we wondered if it was something that came to us in the compost we had spread around. **As the year progressed, the plants reached 6'** tall and started blooming and I realized I was the guilty party who emptied a jacket pocket of unlabeled seed which had been collected many months previously. **With Baldassare Mineo's expertise, they** were identified as being one of the many forms of impatiens, although at that height they were not like the usual impatiens with which we are familiar. So, if you were someone who asked us what those tall plants were, here's your answer.

**Because we loaded "Neva's Greenhouse" to the hilt,** Laura Knapp and Alan Guerrie built a hoop top on two of our raised beds in an effort to protect some plants of questionable hardiness. Next they added a blanket or two. **Don't have any indication yet about how** effective this will be. **It does seem as though we're**

**having some "unusually" cold weather.**

**The December question was, "What's eating my plants in Neva's Greenhouse?"** Earlier visions of bumper crops on the lemon trees had inspired us to get two lime trees from Southern Oregon Nursery. They appeared to be doing great. **AND THEN,** orchids and lemon trees which had previously been budding up beautifully were now budless. Some blanketey-blank critter girdled the trunks of the Key Lime and one of the Meyers Lemons. **Not a little girdle but about a 5" or 6" area up the trunks.** Not much could be done except to try to take cuttings of the lime and lemon. **Don't know about the lemons but it will take another** year of waiting for orchid blossoms. I marched right **across the parking lot to Bob Reynolds' office and his** opinion is we have a vole problem. With his magnifying glass, he could see the little teeth marks. I **told him I was angry and he sez "and mad, too."** Funny guy.

Do you get the story? As plants, Mother Nature and critters throw us curves. **WE, too, don't know for sure "what we're doing out there!"** We just keep at it!

Peggy Corum  
*Master Gardener 1989*