

# Garden Beet

Newsletter of the Jackson County Master Gardener™ Association November 2011

## Winter Dreams Summer Gardens Symposium

**9:00-4:30 Saturday -- November 5**

Only a few days left! There's still time to register -- even at the door.  
Be sure to get in on all the fun and learning!

Jackson County Master Gardener Association's



### 13<sup>th</sup> Annual Gardening Symposium



A full day of Gardening Classes &  
Parking is free as City parking  
regulations are not in force on weekends



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

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# OSU Advisor's Report

My subject this month is mulch. "Mulch!?!?" you say. "But I mulched all summer to retain moisture. Surely I don't need to do that now." Probably not, but there are many other good reasons to mulch your garden and ornamental beds anytime- especially now.

We are just going into the wettest period of the year and all that rain will beat on bare soil, compacting it and eroding it. The water will run off, carrying nutrients with it and the cool weather weeds begin germinating. Remember all that bittercress you had to pull last spring? Winter mulch takes care of those problems and then some.

Cover your soil with several inches of mulch. Rain will percolate slowly through the mulch and into the soil. Less will run off and what runoff you do get will be slower. Annual weeds like bittercress primarily germinate in bare soil. Keep it mulched and weeds cannot get started. Put down organic mulch and it will slowly break down over the winter adding nutrients and organic matter to the soil. What's not to like?

One of the best things about mulching right now is all the free mulch material available. That would be leaves, all the leaves you and your neighbors rake up and send away. Keep them this year for a better garden and reduce the waste stream as well. They are good for your garden and you will feel good too. Leaves are great for annual weed control.

Shred or coarsely chop them before spreading them as mulch, otherwise they may mat. Easy ways to chop them are running over them with your mower or putting them in a garbage can and chopping them with your string trimmer. Leaves from almost any deciduous tree work well. Contrary to common belief, leaves such as oak will not acidify the soil. Oak leaves are acidic when they are fresh, but they lose this acidity as they decompose. Spread 2"-3" deep and replenish as needed. When you dig into the soil next spring, you will find many plump earthworms, who thrive on turning leaves into a great fertilizer for your garden.

If you have a lot of pine needles instead, use them. Although pines prefer acidic soil, pine needle mulch won't significantly change the soil pH and it does not need to be shredded.

Any organic mulch can provide good hiding cover for slugs and voles so be aware and keep the mulch back from the trunks of trees and the crowns of overwintering perennials. However, the benefits will far outweigh any problems that come with the mulch.

## Bob Reynolds

*Jackson County OSU Home Horticulture Agent*  
*Master Gardener 2005*

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# President's Message

Dear JCMGA members,

The Thanksgiving holiday is just around the corner and it is a good time to reflect on all the things we are thankful for. Actually, everyday, I am very grateful for what life has to offer me.

This year, the Master Gardeners have much for which to be thankful. First, thanks to all of our members, officers, committee chairs, and head gardeners for making this year a very successful one. The following is a listing of our significant accomplishments done with the cooperation with Southern Oregon Research and Extension Center:

Successful Spring Fair with the highest income from vendor fees and an attendance of over 6,500.

Published the second *Garden Guide: Ornamental Trees and Shrubs*.

Established a JCMGA Mission Statement: We are committed to learning, practicing and teaching the art and science of gardening in the Rogue Valley.

Provided a total of \$6,700 in scholarships and grant money to an OSU student and 22 local schools.

Held five "Town Hall" meetings to solicit improvement ideas for JCMGA.

A Community Garden Grant program was established. Two thousand dollars in grants will be awarded to local, community gardens. The program will be a very welcome addition to the community now and in the future.

A new program, Master Gardener Practicum, was developed. The new program combines the Greenhouse and Gramma's Garden training experiences. The new Master Gardener students will not have to choose which experience to miss (Greenhouse or Gramma's Garden), they can now learn it all starting next year.

Scott's Garden program aired 58 segments from April to October. Each episode reached 50,000 viewers.

The annual picnic was another success where all of us had an opportunity to get together and enjoy each other's company in a relaxed atmosphere.

The annual Awards and Graduation banquet was enjoyed by all. Sixty-four new class members graduated this year. Every active member deserves to be awarded for the service award, but it is almost impossible, so, 40 new class members and veteran members were recognized for their extraordinary contributions.

"Winter Dreams and Summer Gardens," the best educational symposium between Portland and San Francisco, will have another successful year providing

informative gardening education to the community and our members (still not too late to attend).

The Children's Garden program had another very successful year, with more than 70 children attending.

With all the dedication and hard work from everyone, the demonstration gardens had another successful year of beautiful blossoms and bountiful harvest.

We collectively donated more than 16,000 volunteer hours to make all this possible.

Financially, we are in the best shape we have ever been. Now is the time for us to think about how to contribute more financially to the well being of the Rogue Valley, while continuing to be diligent with our current and future financial needs.

Again, I want to thank all of you for your wonderful ideas and hard work to make this a very successful year for JCMGA!

## Annual JCMGA Picnic

Annual JCMGA Picnic and Third Quarterly Meeting  
2011



# Garden Letter



On the table in front of my "nest" on the sofa, several catalogs have been residing in their "sleep on it" mode for over a month now. I love the spring bulbs and I try to add more each year but the initial want list made when the catalogs arrived is truly out of reason both monetarily and in garden space. The list has been revised several times and now I must decide what to do. Every year the argument of buying local or catalog is rethought. Catalog orders come with postage costs, but often are more competitive dollar wise. I have found that bargains are not always bargains so I buy from reputable sources and the best I can afford. I spend several evenings with my list and a homemade chart to compare. I need to group items as well since the postage costs have a minimum and several minimums can send them high.

I am not a good shopper, i.e. when I go shopping it is on purpose, not a scouting event. I do rely on several garden friends who do scouting, and on newspaper ads. The bottom line is what my budget will allow and what I really, really, want. One helpful thing I do is to mark in my notebook in the spring bloom time what area needs more and what would work to complement what is already there. My garden notebook is not fancy, just a spiral notebook.

There is a fine line in fall as to when to plant bulbs and we are lucky here to have until late November to get them into the ground. The warm soil encourages the feeder roots to grow, but planting too soon may encourage too early growth. Check for instructions for the individual bulbs for their best planting time and depth. The general rule is pointy side up; on some things, you really need to look closely at the bulbs to see the root marks. When in doubt plant it on its side. Generally, all bulbs are ready to bloom successfully the first year. Their propagators have prepared them. If you want the bulbs to perform year after year then you need to consider the location and the condition of the soil. Most bulbs need sunshine to bloom though they may prefer shade during dormancy. They appreciate the soil dug deeper than their planting depth. Remove weeds and grasses and loosen the soil. You may want to add humus (compost/nutrients). Many recommend bone meal, but alfalfa meal and dried seaweed attract less animal pests. Netherlands bulb experts recommend 9-9-6 bulb fertilizer. There are as many different ways to plant a bulb, as there are gardeners. I am not much for feeding plants. I prefer to feed the soil, so my two mulchings are all my garden gets. Actually, I do spread alfalfa meal in spring on my roses and that bed is where most of the bulbs are too. Check the PH if you think you are beyond a pH of 5.5-7.0. That is the preferred bulb range.

Choose your digging weapon, a trowel, dibble, bulb planter or shovel. It depends on the size of the bulb and the condition of the soil. To naturalize bulbs, you

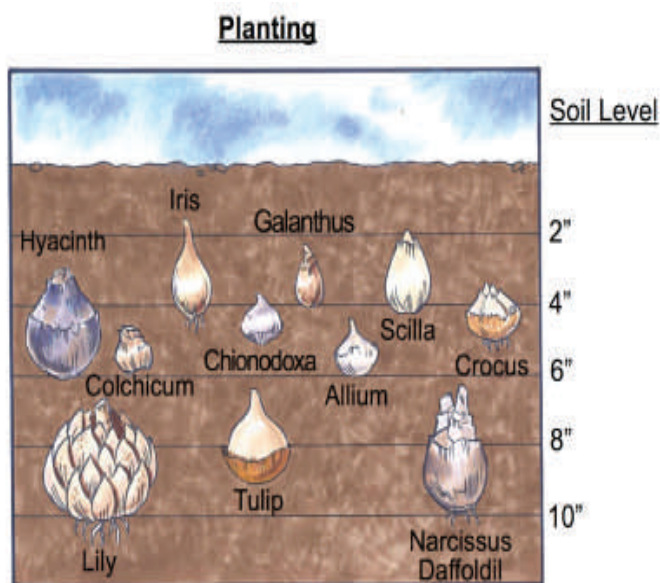
may not be doing anything to the soil except opening a space to the proper depth and inserting the bulb pointy side up. General instructions for the proper depth to plant a bulb are 2-3 times its height. Pack the soil around the bulb so there is contact with the soil and the bulb to prevent air pockets from drying out the bulb. Water in thoroughly and if fall is dry continue to water until Mother Nature takes over for the winter.

Come spring and following years the question is to fertilize or not. Too much fertilizer produces lush green growth that is hard to hide as it dries. Do not cut the leaves (or braid them) until they have dried on their own, as they will provide the nourishment for next year's bloom. Some of the bigger bulbs may produce seedpods. Remove them as they draw energy away from the bulb. If the bulbs are overcrowded, you can dig, divide, and replant them as soon as they die down after blooming. I have been known to dig up that out of place bulb just after bloom and plant where I want it and then let it dry down. It can dry one place as good as another.

There is so much to know, so many bulbs, so many recommendations. Read, read, read, talk to others and get their input, then believe in yourself and with the help of good selection, properly prepared soil, sunshine, and water you will be a success after that first year.

Come look at the Arboretum in early spring. The naturalized Crocus and Anemone blanda (Windflower) will be in bloom. The Extension gardens show the wonders in every season. Come visit. You are always welcome.

**Cora Lee**  
Master Gardener 1994



## Gardening Gourmet

# Late Season Shallots

Why bother sowing miniature bulbs now? Even though long shadows outlast the low-slung sun, it's still not too late to tuck some shallots in your winter garden beds. Although much smaller than regular storage onions, their petite packages deliver a piquant punch you'll not want to miss savoring next spring.

Having been long associated with the fine foods of France, shallots have been prized by cooks since Biblical times. Their intensely piquant-sweet flavor sets them far apart from their onion and garlic relations. A lack of heat also makes them more palatable when used raw as being unsurpassed for flavoring vinaigrettes, butters and wine sauces.

Although shallots' many varieties are easy to cultivate, their soil and climate preferences vary greatly. Being blessed with mild winters, our Rogue Valley area allows for sowing an abundance of several varieties of shallots here even this late in the season.

If sowing for the first time, acquire disease resistant bulbs grown from a reliable commercial source. (Avoid grocery store bulbs since their growth might be compromised with unknown diseases or chemical treatment). Each shallot cluster yields many individual bulbs for planting. A single bulb produces a new cluster. So every year thereafter the first gives the gardener a renewable supply to plant.

In our zone 7-8, shallots do best planted after autumn's first frost, late Sept-Nov. Exposure to mild freezing, called vernalization, usually gives a greater abundance of larger more flavorful bulbs. Bulb formation will be poor if sown in the spring having not benefited from needed winterization.

Before sowing your shallots, make sure the soil meets their persnickety standards. Shallots sulk and eventually succumb in soggy soil. Rake soil, (amended with a generous amount of good compost) into rows 8" apart with 4" raised ridges for good drainage. Place the bulbs 6" apart and 2"-3" deep. It's most important to

cover only the roots leaving a quarter to half of the bulb's top exposed above the soil level. Generously dust with fine wood ashes. Both the exposed bulb and ashes help deter rotting.

Newly planted bulbs need regular watering to grow. When fall rain is in short supply, hand water until nature takes over. Once shallots establish themselves in early winter, their emerald-green shoots (these can be snipped into a savory sauté or left to produce a larger bulb) reward both gardener and garden with their color and flavor.

When spring growth starts, feed shallots with a 50/50 mix of fish emulsion and kelp fertilizer. Too much fish will give a lot of long greens and no bulbs. A generous coat of mulch, straw, pine needles or rotted leaves, helps bulbs stay moist and cozy. Keep consistently moist, but not soggy, while spring growth is vigorous.

When tops start turning golden, cease all watering. Once tops have fallen over, soak soil to soften it just before harvesting. Gently loosen ground with a spading fork placed below the bulbs so you won't damage them. Shake excess soil from plant then tie them in bundles. Hang bundles in a shady-dry spot with good air circulation to cure about a month.

When the shallot skins are papery, remove tops and store bulbs in a cool-dry-dark place. Remember to select and save out the best bulbs if you're planning on another season's planting. Then it's time to savor those long sought after shallots from your own soil and share it with special friends.

Sources:

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

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

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

**Sydney Jordan Brown**  
*Master Gardener 2000*

## Caramelized Shallots

- 8 clusters of shallots, bulbs separated, peeled and sliced
- 2 TB oil (sesame, high heat olive, peanut)
- 3 TB agave nectar or honey
- ¼ cup sweet Sherry wine
- 1 tsp fresh minced rosemary
- 1 tsp fresh minced thyme

In a sauté pan, heat oil. Cook shallots until limp. Add agave, wine and fresh herbs. Cook over low heat until caramelized and liquid is absorbed. Great to serve warm as a side dish or relish atop cooked fish, meats and salads.



# HERBAN RENEWAL

## Ginger (*Zingiber officinale*)



During the next few weeks with Thanksgiving and the holidays approaching, many yummy smells will waft from our kitchens, including that of pumpkin pie and gingerbread. Some of this delicious fragrance comes from ginger and, should we overindulge, ginger will also help put our stomachs at ease.

Ginger, an herbaceous tropical creeping perennial, is probably indigenous to India and southern China, although it is no longer found in the wild. (This plant should not be confused with our native wild ginger, *Asarum canadense*.) This herb of the Zingiberaceae family, which numbers about 85 species, grows to Zone 9 in moist well-drained soil and partial shade with high humidity. The alternate pointed lance-shaped leaves are 6"-12" long and resemble the leaves of corn. The plant grows to 2'-4' tall. In the tropics, the flowers are borne on cone-like spikes between green bracts; the yellow-green flowers with purple lips are reportedly very attractive and resemble orchids or irises. When grown in containers, ginger rarely blooms. The flowers are fragrant but are sterile and no fruit is formed. The portion of the plant we are interested in is the "hand," which is the underground stem, hence a rhizome, not a root, even though one common name for the plant is gingerroot. Harvesting of year old container grown plants simply means pulling the plant from the pot, cutting off what is needed from the buff colored branched rhizome and placing the remainder back in the pot. The fresh rhizome can be stored in a plastic bag in the refrigerator after wrapping in a paper towel. Propagation is accomplished by rhizome cuttings that include an eye. Container-grown plants may harbor pests such as slugs, grasshoppers, and indoor plant insects.

The specific epithet name of ginger indicates it has been used medicinally and, in fact, we still use it today for treating motion sickness and upset stomach. In the past, it had purported uses as a mild stimulant, to promote circulation, to treat intestinal ailments, sinus

problems, flu and bronchitis and as a carminative (gas reducer), sialagogue (saliva producer), diaphoretic (sweat producer) and antispasmodic. In 77 A.D., Dioscorides, a physician to Claudius, said that ginger would warm and soften the stomach and was a broad spectrum antidote. In spite of this, Claudius died of poisoning by his wife. Both St. Hildegard of Bingen and Pliny praised its virtues. The Portuguese thought ginger was an aphrodisiac and cultivated it in West Africa.

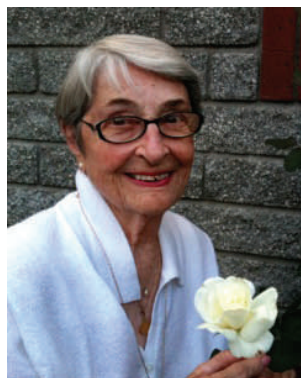
Ginger, imported from the Orient, was used by the ancient Greeks and Romans; the latter put it in small decorated clay jars similar to those still used today. During the ninth century in Europe, ginger was used so widely it was placed on tables just as we do with salt and pepper today. In the sixteenth century, the Spanish Conquistadors introduced it to the New World where it thrived, especially in the West Indies; Jamaican ginger is generally considered the best for culinary purposes. During the Renaissance, ginger was held in such high esteem that many of the spice dealers in the old trading cities were located on Ginger Street. In New England after high society meals, ginger jam was passed to ameliorate various gastric disturbances. As late as 1954, Sir Robert Perkins gave a speech in the House of Commons complaining that its restaurant had not served a ginger-flavored fowl dish with the unappetizing name "maupygernon" for 300 years! The flavor of ginger is a combination of both spice and citrus. Fresh ginger is much hotter than dried ginger. Today we use ginger in all parts of the menu and stir fries wouldn't be the same without it. The Chinese make an excellent ginger liqueur. Curry powder often contains ginger, to give it heat; mature rhizomes are hotter and more fibrous than young ones. If the young green rhizomes which contain little fiber are placed in syrup, the resulting preparation is known as "stem" ginger and is highly regarded. The Japanese make a pink pickled ginger called gari, which is served with sushi.

The name ginger goes back to Sanskrit where it was called sringa-vera meaning hornbody, which probably refers to the rhizome. The Greeks later called it zingiberis which in turn led to the Latin ginger. Ginger is also called gingerroot, root ginger and green ginger. And now for a few odd stories. The nickname, Ginger, is often given to red-haired persons because of their alleged hot tempers. Ginger has found use in the horse trading business as a suppository and "even a broken down nag will suddenly run like a winner and carry its tail with unusual elegance."

Happy Thanksgiving

**Ellen Scannell**  
Master Gardener 1986

# Master Gardener Profiles



## Mira Wingfield

Mira moved to the Rogue Valley in 2003 after living in Phoenix, AZ for 60 years. She was born in Bucharest, Romania. When she was 10 years old, her father's work took the family to the Middle East. They lived in Egypt, Palestine, and Lebanon. There was no going back home during World War II and

certainly not afterward.

She arrived in the US in December 1945 as the first war bride in Phoenix. Her husband was a multi-generational Virginian and a dyed-in-the-wool southerner. Many a Sunday family dinner was spent refighting the Civil War. Mira said the only reason his family accepted her was because she was from *southern* Romania.

While she was living in Arizona, Mira developed and pursued her love of flowering plants. Initially, irises captivated her attention, but a fateful trip to a rose show caused her to shift her allegiance. Yes, you can grow roses in Phoenix. She became a Consulting Rosarian, and was active in many flower organizations.

When Mira was widowed in 2001, she decided it was time for a change of scenery. Her daughter and son-in-law lived here in the Applegate, and while she was visiting they decided to look at local real estate. Mira said she always wanted to live in a two-story Victorian with a staircase so she could sweep down the stairs like Scarlett O'Hara. Well, she found what she was looking for in the first house she saw in Jacksonville—albeit on a less grandiose scale. By the time she had swept down the stairs she had made an offer—much to the shock of her daughter and son-in-law. The house was the perfect place for her antiques and a yard where she could cultivate a few roses. She started off with ten, and then thought, well maybe just a couple more. Then there were 20...at last count there were over 60. After moving to Jacksonville she completed the Master Gardener Course so she could learn about the soils and techniques for successful gardening in the Rogue Valley, and also became an active member of the Jacksonville Garden Club. She fields frequent requests to open her residence and grounds for local garden tours, and is a delightful hostess.

When pressed to name her favorite rose, she said that at least in white roses, it is the *honor* rose (shown in the picture above), although she does love all her beautiful roses equally.

**Carolyn Wolf & Michael Fowell**



## Peter Dallas

There is remarkable diversity of background and skills found among Master Gardeners. Peter Dallas (MG Class of 2011) is no exception. He has a master's degree in atmospheric science, as well as an MBA, a pilot's license, and many years of professional experience making films and video.

With the exception of two years in Hawaii with the Naval Air Reserve, Peter lived most of his life in and around Sacramento, CA. He earned his graduate degree from UC Davis and also learned to fly small airplanes with the university's flying club. He found employment with two different state agencies: the California Air Resources Board for 22 years, and the Department of Corrections for 9 years. Over the course of 30 years he also developed skills in filmmaking, much of it self-taught. He found great satisfaction in the creative challenge of combining moving images with dialogue and music to educate or convey an idea or message.

If the ideal career is one in which a person can combine all their interests, Peter certainly had one. He combined his flying and filming skills with aerial video and film. His pilot's license also came in handy in spotting scofflaws of California's air quality regulations. He was able to document California's new prison construction from an aerial perspective. On the side, he had his own video business specializing in documentary, science, and corporate marketing. He made films about Nevada's wild horses, the ghost town of Bodie, and Lake Tahoe history, which Leonard Nimoy agreed to narrate.

Searching for the perfect relocation area, he settled on the Rogue Valley. Peter has a lot of technical and scientific knowledge and expertise, but felt something was missing. His background didn't include the skills required to be a successful gardener. He is an optimistic man, because he took the Master Gardener class before he had found the property on which to put into practice his newly acquired gardening information. Peter has a dream of producing as much of his own food as possible. Currently he is a gardener without a garden - a situation we sincerely hope is remedied soon!

**Carolyn Wolf & Michael Fowell**  
*Master Gardeners 2008*

# Reduce, Reuse, Recycle

## Reduce:

Now that the rains have returned and the fire danger has gone back down into the "Low" category, now that it's time to clean up our garden beds, now that the recent storms have caused limbs to break off trees, it's tempting to burn what we can't or don't want to compost. But hold on there! Toss that burn barrel! Eliminate that burn pile! Neither will burn very efficiently and both generate a lot of smoke toxins, including dioxins. Even worse, if the recommendation to burn on a still windless day is followed, all those pollutants are released close to the ground and remain there where they are easily inhaled. Long-term health problems associated with toxic pollution include cancer, leukemia, asthma, immune system changes, learning disorders, birth defects, and infertility. Instead, put those undesirables into the yard waste bin or take them to the landfill for composting. Many local companies like Hilton and Biomass also accept yard waste.

## Reuse:

The Master Gardener Practicum (formerly known as The Greenhouse and Grandma's Garden) is now collecting (aka, "begging for") plants, bulbs, rhizomes, corms, and tubers from your garden for reuse with the 2012 students. Houseplants, succulents, decorative pots, and backless stools are also needed. The best time to deliver these to the MGP classroom is 9 am-1 pm any Wednesday. For plant material, please be sure to fill out an information form found in the mailbox to the right of the door. If you have no time to deliver them now, make a pledge for spring delivery by calling Janet Rantz (541-488-1228) or Jane Moyer (541-665-0792).

## Recycle:

The RCC-SOU Higher Education Center (HEC) has been recognized by the U.S. Green Building Council as an LEED (Leadership in Energy and Environmental Design) building due to the large number of green building and sustainable strategies that have been incorporated into it. JCMGA has chosen to have the Winter Dreams Summer Gardens Symposium there, in part, because of our commitment to striving for zero-waste at our events. As usual, we will be using recyclable materials as much as possible and collecting those materials to ensure that they are recycled. At lunch, we will be using and collecting the recyclable plates and napkins. The plastic forks will also be collected for cleaning and reuse. In addition, the table decorations will be made entirely from recyclable/compostable materials. Please join these efforts by using the recycling stations in the hallways for disposing of paper, bottles and cans, and plastics during the day.

## Jane Moyer

*Master Gardener 2005*

# Scott's Garden

The September taping of Scott's Garden was "shot" on the Extension grounds and, again, we had exemplary Master Gardener speakers teaching us valuable



lessons. Janet Kelly showed us how and when to harvest table grapes. Ellen Scannell shared the history and cultivation of the ginkgo tree (and now I want one!).

Rhianna Simes did double-duty with two segments: one explaining what to do with all those fall leaves (rather than putting them out at the curb) and what is a rain garden and why it is important for the environment. Gwen Evans helped us get our garden beds ready for the winter by



demonstrating lasagna gardening. And, Janet Rodkey planted garlic and shallots while illustrating the differences between the two – even Scott learned something!

Thank you to each of the speakers for researching their subject, sharing their knowledge, and reaching out to the community with their expertise. We appreciate you!



All segments are available for viewing at [kdrv.com/scotts\\_garden](http://kdrv.com/scotts_garden), if you missed them. Please let our speakers know what a terrific job they did representing our organization to the viewing public.

## Linda Holder

*Scott's Garden Chair*

# Classes in November

Realizing that we should have more of an outreach to the community, the leadership of JCMGA has chosen community gardens as the place to start. A grant program, similar to the School Grants program, has been approved by the board for assisting community gardens with the hope that it will provide a vehicle for teaching gardening skills in these sites. On Tuesday, November 15, Master Gardener Mary Foster will present a related class on "Planning and Starting a Community Garden." Many want to grow their own food and lack space. Community gardens are an answer: a plot, tools, water, seeds, and information. A slide show of community gardens of the northwest will be included.

A last reminder, in case you need a memory jog—the "Winter Dreams/Summer Gardens" symposium will be held this Saturday, November 5, at the RCC-SOU Higher Education Center in Medford. A great day is planned! There are enough classes to satisfy even the most ardent garden junkie, no matter the level of expertise. Following is the list of classes. If not enrolled, sign up at the door.

- "Battling Noxious and Invasive Weeds"
- "Beautiful Containers and Hanging Baskets"
- "Benefits of Bats"
- "Bonsai"
- "Care and Culture of Succulents"
- "Composting and Organic Soil Management"
- "Choosing Best Vegetable Varieties for the Rogue Valley"
- "Deer-resistant Plants"
- "Di-vine Veggies"
- "Edible Landscapes"
- "Enjoy the Fruits of Your Labor" (2 sessions)
- "Fire-resistant Planting"
- "Gardening for Wildlife"
- "Gardens of Frank Lloyd Wright"
- "The Gene Genie is Out of the Bottle—Now What?"
- "Growing Tomatoes in a Changeable (and Changing) Climate"
- "Growing Your Own Fruit Salad"
- "Honor Thy Good Bugs"
- "Heath and Heather"
- "Landscape Design Basics"
- "Landscaping with Native Plants"

- "Living Soils—Why Bugs in the Soil Are So Important"
- "Low-maintenance Lawns and Ground Covers"
- "Newcomer's Gardening Survival Guide for the Rogue Valley"
- "Organic Controls in the Home Garden"
- "Organic Tree Fruit Production in the Home Orchard"
- "Planning a Year-round Kitchen Garden"
- "Plant Garlic and Shallots Now!"
- "Pruning 101: What, When, and Why"
- "Rain Gardens"
- "Rx for Perennial Plants: Tips for Maintaining Them"
- "Scavenger Gardening"
- "Slugs and Snails: Know Your Enemy!"
- "Take the Pressure Out of Pressure Canning"
- "Urban Tree Care"
- "Walk and Talk: Life and Challenges of the Urban Tree"
- "What's New in the Nursery"
- "Why Feed Plants Anyway?"
- "Wondrous World of Worms"

## Jane Moyer

*Master Gardener 2005*



## Featured Garden of the Month

# The Wildflower Garden



Lillian Maksymowicz Master Gardener 2003 is the Head Gardener for the Wildflower Garden and always had a passion for wildflowers. She conducted wildflower walks and gave presentations as a docent on a regular basis for many years in California and continued these activities when she moved in retirement to Ashland. She created the demonstration Wildflower Garden

from a piece of the parking lot next to the propane gas tank and garbage dumpster on the far side of the administration building.



The following spring the garden displayed a colorful mixture of these annuals, red poppy, California poppy, ox-eye daisy, Indian blanket, black-eyed Susan, farewell-to-spring, bachelor buttons, blue flax, yarrow, corn poppy and lupine. They are easy to grow, self-seed and need none to occasional watering. They thrive in full sun and even grow in poor and rocky soil with no amendments or fertilizer. In fact, regular watering will produce overgrown, leggy plants. Plant selection criterion must include a plant's garden value--it must display pleasing esthetic characteristics and not be messy.

In subsequent years many of the MG's who started out as apprentices have stayed on for several years and worked on all aspects of planting and maintaining the Wildflower Garden. Lisa Campbell (2006), Maryen Herrett (2007), Baldassare Mineo (2007), Kris Harikian (2008), and Glenn Risley (2010) have been

excellent team gardeners. This season Glenn Risley, Blanche Douma, and Timaree McCormack have been the main gardeners.

Many different reasons have been given to the question, "Why did you choose to work in the



Wildflower Garden?" These include: "I love to weed;" "I like wildflowers;" "I want to see results of the work I put in;" "I like to photograph wildflowers but I do not know their names;" and "I want to know more about wildflowers."

Weeds have been a major concern. We first tried weeding by hand and solarizing the soil to kill the seeds using the heat of the sun. The results of this approach proved to be transitory. As soon as the winter rains came, the weeds came back.

Finally we made a decision to mulch the whole garden. This controlled the weeds, but on the other hand it changed the garden from a more natural setting to a formal garden. Typically, it takes one senior MG and two apprentices three hours per week to maintain the garden. Lillian Maksymowicz and her co-gardeners invite you to visit our Wildflower Garden.



**Lillian Maksymowicz**  
Master Gardener 2003

## Officers' Reports

President's report (Li Harder) A suggestion was made to have a bylaw review committee. Li will appoint the committee.

Awards (Michael Riding) Michael has talked to every head gardener for recommendations for awards, created a list of award recipients and sent it to Bob. Recipients this year will be excited to receive "Master Gardener Money," which can be used for any Master Gardener event.

Winter Dreams (Michael Riding) The event is held on November 5. We have an excellent slate of speakers. Sign up now and support Winter Dreams!

Archives (Joan Long) Joan's committee is updating the archives. They're collecting past documents in archival boxes and planning a way for JCMGA members to check them out. They hope to finish by the end of December and, in January, they expect to start putting some documents on CDs.

There are two black binders that are missing: the Recording Secretary's binder, 2"-3" wide, holding the minutes from 1991-1993 and the *Garden Beet* binder from 1982-1993.

There is a small dry-erase board in the office on which to record your name, date and what you have borrowed from the office. Please be sure to check out items, and make sure that your name is legible!

OSU Advisor (Bob Reynolds) On October 22, we will see 65 to 70 graduates from the Master Gardener program. In January 2011, 75 people began the program. Bob's now taking registrations for 2012 class.

## Committee Reports

School Grant Committee (Barbara Davidson) All checks are now delivered to the School Grant recipients. Kids are excited and teachers appreciate the support! Carol commented that the Marketing team is negotiating for a feature story about the School Grants program in the Mail tribune.

Outreach (Bonnie Martin) Community Garden Outreach is getting started. She visited Sams Valley Elementary, demonstrating a wading pool garden and is accepting ideas for projects for this class.

Scott's Garden (Linda Holder) Nine segments were produced in September for a total of 50 thus far in 2011. The 2011 season will end on October 31.

Marketing (Carol Oneal) The committee has identified nine newspapers in the Rogue Valley and surrounding areas that will accept articles from JCMGA.

OMGA representative (Rollin Mack) Rollin asked Board members for anything that MGs have done since July for his report at OMGA. It is important that we report significant things to the other chapters of the state

organization. Please send them to him between now and November 1.

OMGA is hosting a seminar on November 4. The target audience is officers and chapter representatives, although anyone may attend.

The OMGA budget will be distributed to OMGA chapter representatives by October 15, much too late to bring it up at most Board meetings. Rollin indicated that he will send it out to the Board, with questions to be e-mailed to Rollin.

Plant Clinic (Li reported for Wendy Purslow) The September total was 326 responses, including the Growers market count of 140.

The next meeting is scheduled for November 11.

Thank you to Dave Sugar for the delicious red pears and buffalo sausage, distributed by Jane Moyer.

Nancy Hunt  
*Recording Secretary*



## Garden Wisdom

"The greatest fertilizer is the shadow of a gardener."

**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

November 1, 2011 – March 31, 2012, Tuesday & Thursday, 10 am – 2 pm, Plant Clinic Winter Hours

November 5, Saturday, "Winter Dreams/Summer Gardens," RCC-SOU Higher Education Center, Medford

November 11, Friday, 10 am, JCMGA Board Meeting, Extension Auditorium

November 15, Tuesday, 7-9 pm, "Planning and Starting a Community Garden," Extension Auditorium Mary Foster, Master Gardener\*

December 2, Friday, 10 am, JCMGA Board Meeting

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

January 18 - April 11, 2012, Wednesday, 9 am – 4 pm, Master Gardener Program, Extension Auditorium.

**Registrations are being accepted now. For more information call the Southern Oregon Research and Extension Center at 541-776-7371, or [send us an email with your question.](#)**



For man, autumn is a time of harvest, of gathering together. For nature, it is a time of sowing, of scattering abroad. ~Edwin Way Teale