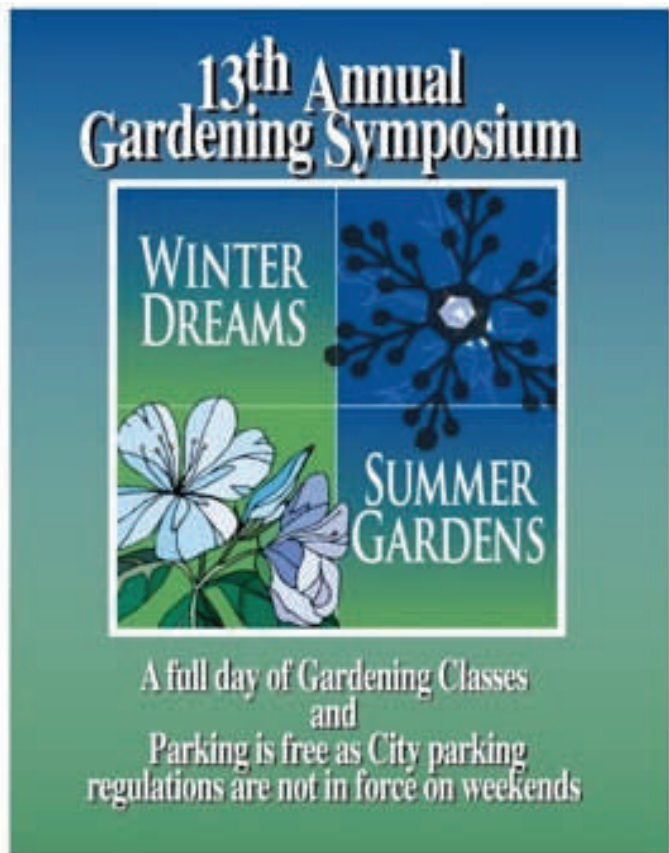


# Garden Beet

Newsletter of the Jackson County Master Gardener™ Association      October 2011

## 13 Super-Duper Reasons to Attend 13<sup>th</sup> Annual Winter Dreams Summer Gardens



1. Forty great classes (four 90-minute sessions with ten classes per session)
2. Knowledgeable speakers (professionals and/or Master Gardeners)
3. Science-based gardening information
4. Classes for all gardening levels, novice to experienced
5. Chance to learn something new about gardening
6. An inexpensive day of fun, friendship, and learning (only \$40)
7. Reduced prices on both volumes of *Garden Guide for the Rogue Valley*
8. Yummy free lunch (Yes, there is such a thing as a free lunch!)
9. Convenient location (Higher Education Center in Medford)
10. Comfortable chairs in high-tech classrooms
11. No parking charges or restrictions in Medford on week-ends

12. Chance to support JCMGA—all profits benefit our programs
13. Choosing just four classes is the biggest problem—look at this list!
  - "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"

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# OSU Advisor's Report

It's October, the end of the Master Gardener year. Time to relax, put up our feet, make some tea, and get ready for winter rain. Now you can catch up on all those garden books you have been meaning to read.

NOT SO FAST! There is still work to be done.

Do an internet search for garden maintenance and you will find a ton of lists for fall garden chores. The *Garden Guide for the Rogue Valley* written by great Master Gardener vegetable growers gives us a number of October chores to do to give us food through fall and winter, and make gardening next spring easier and better.

The OSU Extension Master Gardener program has its own list that you can find each month at the Gardening Encyclopedia page (<http://extension.oregonstate.edu/gardening/>). This month it includes "register to become an OSU Master Gardener volunteer with your local Extension office." So what, I hear you say, I already took the class. Sure, but the long-term health of our program and community needs new class members every year. Be sure to suggest to your gardening friends and neighbors it's time now to call Extension and sign up for the class starting in January.

While you are talking to them, give them a "Winter Dreams, Summer Gardens" flier. This year's symposium, November 5 at the Higher Education Center in Medford will be the best ever. Make sure they know about all the evening and weekend classes we give throughout the year. In addition, never pass up a chance to talk about our outstanding Plant Clinic available to anyone.

Master Gardeners have a couple more fall chores to complete. Think back and recollect all the volunteer hours you donated to the program over the past year and then take a minute to record them online at

<http://extension.oregonstate.edu/mg/vrs/>, or mail, email, or call them in to Bob at the Extension office. In addition, check to be sure the annual Master Gardener Awards and Graduation Banquet is on your calendar for October 22.

It is all part of doing that annual maintenance that is so important to both the garden and the Master Gardener

program. Then sit back, pick up your tea, and plan next year's garden and remember to send in your membership renewal after planning what Jackson County Master Gardener activities you will be doing next year.

A little maintenance every month makes a great garden and a great Master Gardener Program.

### **Bob Reynolds**

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

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

## Vineyard Pictures



## President's Message

Dear JCMGA members,

At the September Board meeting, Mary Foster, Debra Osborn and Bonnie Martin gave an outstanding presentation on the Community Garden Grant program. The Board has approved a \$2,000 for a one year pilot program for Community Garden. The Community Garden Grant program is a wonderful opportunity for JCMGA to reach out and directly help our community. I hope this will inspire us to support more worthwhile programs in Jackson County. Thank you Mary, Debra and Bonnie for a job well done!

The Children's Garden program teaches more than 75 children each year on many gardening topics. What a wonderful program to get the children interested in gardening at a young age. I had the privilege attending the Children Garden's end of season pizza party. It was a wonderful opportunity for the children, their families and the mentors to get together and enjoy the fruits of their labor. Thank you Toni and all the mentors for such a wonderful program! We also had the privilege of previewing Bill Dietz memorial fund tables and benches made by Jim Becker and his friends. It was a pleasure meeting Dottie and Jim Becker. The donated tables and benches are very beautiful, and Bill would be very pleased with them.

The Awards and Graduation Banquet is on Oct 22 at Kids Unlimited, 821 North Riverside Ave, Medford. Please join all the awards recipients, especially JCMGA Master Gardener of the Year - Janet Rantz, OMGA Master Gardener of the year nominee - Dave Rugg, OMGA Behind Scene nominee - the "Garden Guide" team, and the 2011 graduating class, to celebrate all the accomplishments that everyone has achieved this year. There will be great entertainment and delicious food prepared by Susan Bowden and her crew. It is going to be a great opportunity to catch up with fellow Master Gardeners in a relaxed social atmosphere. For more details, please contact Michael Riding.

Election ballots will be arriving at your homes soon. Please take time to exercise your right and privilege to vote. When you vote, you will be making very important decisions about the future of JCMGA. If you have any questions regarding the election and the ballots, please contact Michael

Riding.

The October Board meeting is on Friday, October 7 in the Extension auditorium at 10 am. All are welcome.

**Li Harder**  
*President 2011*  
*Master Gardener*  
*2009*

# Garden Letter



October! Where does the time go...? I seem to have lost track of the seasons this year with a long wet spring and a short mellow summer. By the calendar, it is fall, but I only got my first tomato, a Fourth of July, on August 22! The valley trees look ghostly with cobwebby decorations on many of the trees.

Webworms. Ugh! Often they are too high to reach. What can one do? Not much except wait. The preferred treatment is BT spray, but no, wait--the leaves will fall soon and hopefully the wet spring and mellow summer will have helped the trees not to be too stressed by this infestation.

Fall is a good planting time for perennials, shrubs, and trees. It takes some attention to weather and care since our fall can be quite warm and dry. New transplants will require TLC (water and maybe some shading). Their advantage is time to settle in, grow roots before winter, and get a head start on spring growth. There may not be the selection in the fall because many nurseries reduce their stock over winter, but there are often good discounts because of this clearance. The best time for selecting plants is when you can see what they do, so it is just the right time to choose for the fall bloomers or leaf colors. Even spring bloomers can be purchased with confidence if you did your homework in spring and identified them by botanical name. I recently had an old hedge removed across the back fence (exposing some fence rot that had to be repaired, much to Haydn's sorrow.) This time we hired the heavy work but the roots are everywhere. Preparing the new holes and making the fence repairs have been a big job. Now it is time for new plants this fall. Yet another challenge to make good choices that consider size and maintenance.

I try to walk around the gardens at Extension to see what is happening. The Children's Garden has new tables and benches. They are sturdy and nice. Jim Becker of Goodwin Creek Gardens and his son Eli were the builders. The granddaughter has attended the garden sessions since she was tiny. They wish the program would be extended for older kids, too. It goes up to age 13 at the present. It is great fun. They have an eating party at the end. Thanks, Beckers, for all you do to support Extension such as lavender plants, herbs, and now tables and benches.

On my walkabout, I view the very successful and attractive Water Garden. It shows how we can enhance a low damp spot or make our own swale to keep water in our backyard instead of down the drain.

And what about all the little white gauzy ties on the day lilies? More Halloween décor? It does match some of the webworm cobwebs. I asked Marsha and she said it is to protect the seeds made from the cross pollenization program going on there.

Gophers and voles seem to be the topic of conversation at the Culinary Herb Garden. One of the apprentices has become the gopher guy and has done extensive study on how to capture the creatures. I only heard about the hole sizes and depths and who uses what holes and why the nests are built higher up than the main runs in case the gardener decides to try flooding. It is hard to watch your parsley go down a hole right in front of your view!

Coming up this month is graduation for this year's class. There has been a lot of hard work, a lot of learning, and hopefully a lot of fun. The Apprentice Program is an experience in the gardens. Some only do the required hours and others find a niche. Since my preferred choice for volunteer time is in the gardens, I have met and enjoyed many of the new class on Wednesday mornings when most of us work in the gardens. Yes, there is plenty of weeding to do but hopefully there is plant identification, experience, and information that is helpful. In the Wanda Hauser Garden, I have watched five apprentices take ownership, one for each section of that garden and the garden shows the TLC these ladies have given it.

I see that there is an opening for a gardener in the drought tolerant garden in front of the green house. It is an established garden with many perennials and surprisingly relatively easy care. It would be a great opportunity to learn more about drought tolerant gardening and to have the opportunity to experience gardening with such important plants. We all could use the wisdom to be found in that garden in our own gardens. Give Alex Ganoe an e-mail at [duckyone53@embarqmail.com](mailto:duckyone53@embarqmail.com) if you are interested.

Come on out to the gardens and do a walkabout. It really is an interesting place. A lot of us are working on Wednesday morning and it is always fun to talk about what we are doing. You are always welcome.

**Cora Lee**  
*Master Gardener 1994*

# Cold Frame Creations

Although the summer gardening season has sizzled away, for some of us there lingers a need to keep our veggies growing a bit longer. Despite the bite of an autumnal first frost, those longing for fresh leafy greens may still grow them and many other winter-hardy crops. How? It takes only the addition of a terrific season extender known as a cold frame.

Cold frames can give winter crops the protection they need to stay green and growing throughout the winter. Too much bother? Ah, but it is their simplicity that makes them appealing. You can place windows or plastic covered frames atop concrete blocks, hay bales, or a bottomless box. Or you can purchase cold frame kits.

A good size for a cold frame is 4'x8' with the rear being 12" high and the front 8". The sidepieces should be 4' long and tapered from 12"- 8" high to match the front and rear pieces. You'll need to notch out a 2" square in the middle of the top edge of both front and back pieces to accommodate a 2"x2" wooden brace. 2 1/2" drywall screws or 8d nails work best to fasten the box together. Screws make for sturdier construction.

This 4'x8' box is large enough for two skylights (windows). Polycarbonate or Lexan covered storm windows are great for this. Since cold frames need to be vented, these lighter windows will allow an automatic venting arm to lift them. Although glass is great, using it means you'll need to be around to manually vent boxes since it's too heavy for automatic openers.

Even though you're not likely to be able to propagate such crops as basil, tomatoes, peppers, cucumbers, zucchini or other such tender summer crops, there are several winter hardy vegetables that thrive in cold frames. Spinach, kale, beets, lettuces, radishes, radicchio, mesclun, parsley, arugula, and mâche are but a few. In our area many of these plants sown in autumn last longer with the help of a cold frame than

they do after spring propagation when they bolt with the first heat.

Decide on the location of your cold frames; then prepare the soil. It's best to choose a bed that's been harvested of all previous plants since they would compete for light and nutrients with new sprouts. Make sure you have amended your planting beds with a generous amount of compost, digging it in thoroughly.

You can sow seed closer together if you plan to clip plants as young greens. Harvesting these smaller sized plants will allow you more variety options in this more limited growing space. You will get your greens quicker since you don't have to wait for them to head up. Moistens seeds with weak kelp and fish emulsion mixture. Water whenever soil becomes dry.

So, even if you think you've had enough gardening for the year, consider again how delicious it might be to have those fresh tender greens throughout the winter without a lot of work. With a minimal amount of watering during the fall and an automatic venting window, all you'll need to do is dig up a good recipe to go with your fresh picked produce.

## Sources for Cold Frames/Materials:

Territorial Seed Co.  
[www.territorialseed.com](http://www.territorialseed.com)  
[www.johnnyseeds.com](http://www.johnnyseeds.com)

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

## **Wilted Baby Greens**

8 cups mixed baby greens, washed  
2 cloves garlic, pressed  
1 sweet red, orange or yellow pepper, seeded and cut in thin strips  
¼ cup rice vinegar  
3 TB agave nectar  
Sea salt and pepper

3 TB toasted sesame oil (or almond oil)  
6 shallots, peeled and sliced thin  
2 TB sweet Sherry wine  
2 TB fresh ginger, peeled and shredded  
2 TB toasted sliced almonds

Place greens in large salad bowl and set aside. In large sauté pan, heat 1 TB of oil over medium high heat. Sauté garlic, shallots and pepper strips until limp and lightly browned. This will take about 5-10 minutes. Remove vegetables from pan to small bowl and set aside. In the same pan pour in remaining 2 TB oil, vinegar, agave nectar, Sherry wine and fresh ginger. Bring to a boil and simmer for about 5 minutes. Dump vegetables on greens. Pour hot vinaigrette over all. Add salt and pepper to taste, tossing well to mix. Serve immediately topped with toasted almonds. Serves 4-6

# HERBAN RENEWAL

## Skullcap (*Scutellaria lateriflora*)

Some herbs have common names – such as monkshood, deadly nightshade, mandrake, skullcap – which sound as if they should be associated with ghosts, goblins, witchcraft and Halloween. In the case of skullcap, however, the name actually refers to the shape of the pouch-like appearance of the fruit's calyx. It looks like a leather helmet with raised visor worn by Roman soldiers and the early colonists in America used the term, skullcap, for a type of military helmet. So much for my attempt at trying to associate this herb with Halloween!

Skullcap, a hardy American native herbaceous perennial, is found mostly on the east coast in damp but well drained areas along river banks with a pH range of 6.0-8.0. It tolerates both sun and light shade and grows in Zones 3 to 8. The 1' – 3' plant has branching stems with thin oval-toothed sharp pointed opposite leaves up to 3" long which are sometimes described as lance shaped. From July to September, small blue or pinkish inconspicuous flowers appear on one-sided racemes. Warty pods contain seeds which take 3 – 4 weeks to germinate.

Additional propagation methods include division in fall or early spring or cuttings. Most plants are only about 8" wide and can be grown as a container plant, as long as the soil is kept moist. The roots are yellow and fibrous. This genus of the Lamiaceae (formerly Labiatae) family has been variously estimated to have 90-300 species, both annuals and perennials. Some of the related species are *S. galericulata* and *S. minor*, both native to Europe, and *S. baicalensis* (known as Baical skullcap), which is especially attractive, native to Japan and China. Descriptions of Baical skullcap were found on wooden tablets in a Chinese grave in the second century.

It was in the second century that the Chinese first mentioned medicinal properties of the herb. Throughout history, various species of skullcap have been used as antispasmodics, remedies for hysteria, convulsions, rickets, St. Vitus' dance, nervines, tonics and as a tea to alleviate rheumatism, neuralgia and severe hiccups. It is interesting to note that, in accordance with the Doctrine of Signatures which ascribed healing properties to a plant's morphology, early herbalists used the herb to treat head-related problems.

American skullcap, *S. lateriflora*, was first used by

Native Americans in purification ceremonies and to treat rabies, menstrual problems and heart disease. The Iroquois Indians made preparations of the powdered root to prevent smallpox and to cleanse the throat. In 1773, Dr. Lawrence Vandesveer claimed to have cured rabies with skullcap because of its calming effect on the nervous system. This was never substantiated. In 1830 in *Medical Flora* by Rafinesque, it was stated that the use of skullcap "prevented 400 persons and 1,000 cattle from becoming hydrophobus after being bitten by mad



dogs." According to some sources, this was also stated by Dr. Vandesveer. In the 19<sup>th</sup> century, it was used in patent medicines and nerve tonics for "female weakness" and as a "cure" for epilepsy. In addition, it was used to treat tension, anxiety and insomnia. Herbalist Michael Tierra found skullcap useful in combating withdrawal symptoms from both alcohol and drugs. One of the active constituents of skullcap is scutellarin, which is a flavonoid with sedative and

antispasmodic properties. In large doses, the components produce erratic pulse, mental confusion, giddiness, twitching and stupor. An additional problem is liver toxicity, but some claim this may be caused by mislabeled herbs sometimes sold as skullcap. The herb was listed in the *U. S. Pharmacopoeia* in 1863 until 1916. Dr. Varro E. Tyler, Pharmacognosist, says "Deficiencies in activity, safety, and quality all make skullcap a good herb to avoid." (Note the alternative spelling of skullcap.) However, the *PDR for Herbal Medicine*, second edition, lists skullcap, albeit with limited and poorly documented effects.

The genus name of this herb is from the Latin *scutella*, meaning a little dish which refers to the shape of the lid of the fruit's calyx and the species name means side flower. Some common names for this herb are Virginia skullcap, mad-dog skullcap, helmet flower, madweed, hoodwort, blue pimpernel, blue skullcap, and Quaker bonnet. At least some of those names should make you think Halloween. Have a scary one!

**Ellen Scannell**  
Master Gardener 1986

# Scott's Garden

Thank you once again to the Scott's Garden speakers who exemplify the best of who we are and what we have to offer – we're great gardeners and we love to share our knowledge. Our August taping took place "on location" at the home and garden of Mary Foster where Mary introduced us to her chickens and also her bees. Go to [kdrv.com/scotts\\_garden](http://kdrv.com/scotts_garden) if you haven't seen the footage of Scott in his bee suit with only his orange tie showing - it's quite a hoot!

It's that time of the year when we need to start preserving and putting away our summer's bounty of produce and herbs. Ellen Scannell was on hand that day to show us how to make pesto, Virginia Brown taught us how to preserve zucchini, and Jane Moyer gave us tips on what to do with tomatoes. Wrapping up the session, Rhianna Simes reminded us that hedges can provide privacy and also safety if planted enough distance from our homes.

A huge "thanks" to each of you for the expertise, time, and effort you invest to make these segments accurate, interesting, and very professionally executed. Hollywood couldn't do better! Future segments will come to you from the Extension Gardens and Virginia Brown's garden, so stay tuned!

## **Linda Holder**

*Master Gardener 1998  
Scott's Garden Chair*



# Master Gardener Profile

With the exception of three years in Aurora, CO, Mel spent his youth in Alexandria, Virginia where he became an Eagle Scout and graduated from high school. Both his parents served as Navy officers during WW II.

After high school, Mel went to Michigan State University, and in 1970 he graduated with a degree in mechanical engineering. Salt water must have run in his family's blood because after graduation, Mel went into officer training for the U.S. Navy and then spent ten years on active duty followed by another eighteen years in the Naval Reserve.

While serving in the military, he found time to earn a pilot's license and learn to scuba and sky dive. Mel jumped out of perfectly serviceable airplanes 316 times—just for fun! If that wasn't enough, he went back to school and earned a masters degree in engineering.

At the conclusion of his naval career, Mel worked for IBM and later the Ford Motor Company. One of the fascinating areas where he worked at Ford was in crash safety. It was there he said he worked with some real "dummies." He also went to school at night and earned two more masters degrees: one in operations management and the other in manufacturing management, and went on to teach specialized classes in engineering.

It was during his civilian career that Mel had a life altering experience. The United Way chapter president challenged everyone to "donate a hundred dollars and volunteer a hundred hours." Mel rose to the challenge by being a big brother for the Big Brothers, Big Sisters organization. It was such a rewarding experience that he continued to do volunteer work. He worked at a hospital on a children's oncology floor, in the emergency room, and at the Peabody Center for Blind Children. Mel received many accolades for his efforts, and said he felt that more than anything else his volunteer work defines who he really is.

He met Li, his wife and our JCMGA president, at a ballroom dancing club in Ann Arbor, MI. To make a special event even more memorable, they got married on the Great Wall of China. They both love to dance, golf, go camping in our National Parks, and travel the world.



## **Melvin Harder**

Mel and Li decided to retire in the West. After a long search for the perfect spot, they found it in the Rogue Valley. Gardening was new to Mel when he took the Master Gardener class in 2009. He took to it in a big way, finding it a perfect fit for his commitment to, and love of, volunteer work. He took on the challenging duties of Site Manager for the Spring Fair in 2010 and 2011 and we can say with certainty, that the success of those events was due in no small part to Mel's efforts.

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

## Reduce, Reuse, Recycle (& Remember)

**REDUCE:** By some estimates, 85 percent of household dirt is carried in on clothing, shoes, and pet paws. For gardeners, "dirt" can include pesticides, fertilizers, animal waste (aka, manure), and more. Removing shoes before entering a home is the equivalent of washing our hands and it prevents these substances from being spread throughout the living area. The amount of dirt and other residues tracked inside will be drastically reduced. Adopting a shoes-off policy also means we will not be as tempted to reach for a harsh cleaner, saving both time and energy since we will have to vacuum and clean less.

**REUSE:** The Master Gardener Practicum (the new program that combines Gramma's Garden and Greenhouse) is looking for plant donations. If you plan to divide your bulbs, corms, rhizomes, perennials, succulents, houseplants, etc. consider giving the extras to The MG Practicum for reuse with new students. The preference would be to have you pledge the plants to the program now to be given when they are needed February-April for the appropriate lessons. However, if that does not work for you, they are willing to deal with the reality of your timelines. To pledge your donation or for more information, contact Janet Rantz (jrantz@jeffnet.org) or Jane Moyer (janemoyer@connpoint.net). Donations may be brought to The MG Practicum classroom (the former Gramma's classroom next to the Greenhouse) on Wednesday mornings. Plants with complete information attached sell best so please fill out and leave an information form (found in the mailbox on a nearby pot storage shelf).

The MG Practicum is also looking for decorative pots and stools with no backs (so they can be stored under the worktable). These can also be left by The MG Practicum classroom door.

**RECYCLE:** Old vinyl or plastic window screens can be used to sun-dry tomatoes and other veggies. Wash them well, arrange sliced veggies on them, cover with another screen or cheesecloth, and set out in a sunny place until the veggies dry. If it takes more than one day, bring them inside at night to prevent rehydration from moist nighttime air.

**REMEMBER:** The Plastic Roundup is being held and October 14 and 15, Friday and Saturday, at the Jackson County Expo in Central Point and the Ashland National Guard Armory. Plastic should be sorted into three categories: hard plastic, soft plastic, and nursery plastic. For more information and the link to a complete list of acceptable plastic items go to <http://roguedisposal.com/news/plastic-round-up/>.

**Jane Moyer**  
Master Gardener 2005

## Classes in October

As we're readying the garden for winter, by doing such things as cutting some plants back and dividing others and clearing out debris, our minds naturally drift to plans for next year's new plantings. To provide some fodder for those daydreams, Landscape Architect Bonnie Bayard will present "Designing a Flower Bed" on October 6, Thursday (7-9 pm). Considerations when putting plants together for a pleasing and effective flowerbed will be discussed and demonstrated using the *Sunset Western Garden Book*. If you have a copy, bring it with you. (A few JCMGA copies will be available for use during the class, if you don't have one.) Flower-dreaming Master Gardeners with their badges will be admitted free. All others will be charged \$5.

The Family Food Education Volunteers (FFEV) will be presenting a class this month that may be of interest to anyone looking for information on using what they have grown. On October 11 Tuesday (5-8 pm), FFEV, Master Gardener, and professional baker Susan Bowden will present "The Lost Art of Pie Making" showing all the tricks for successfully making pie crust and fillings. Those who attend will go home with a pie to bake, a pie crust to fill, and recipes. Class cost is \$20.

On October 13, Thursday (6:30-8 pm), Family and Community Health faculty member Sharon Johnson will teach a class on "Food As Medicine" to explain the new USDA guidelines for choosing foods that enhance memory, improve immune system functioning, and positively impact vision. This class is limited to 20 participants and costs \$5 for all. Call the Extension Center (541-776-7371) to reserve your space.

As professional orchardists in the Rogue Valley move into more sustainable fertilization and pest prevention practices, they are finding that the biggest threat to their fruit trees comes from unmanaged backyard trees. If you have an orchard or even one fruit tree, or are considering putting one in, join Rick Hilton, OSU Extension Researcher, on October 18, Tuesday (7-9 pm) for "Caring for Fruit Trees in the Rogue Valley." Learn to select, maintain, and care for fruit trees under our local conditions with proper horticultural techniques. The Unmanaged Apple and Pear Tree Outreach Program (UAPTOP) will be discussed. Conscientious tree-fruit loving Master Gardeners with their badge in tow will be admitted free. All other participants, regardless of how much they love fruit, will be charged \$5.

All classes will be held in the OSU Extension auditorium. Delicious seasonal snacks will be served at each class.

**Jane Moyer**  
Master Gardener 2005

## More Vineyard Pictures



## Master Gardener Profile

Sujana has put more living into her young life than many people do in a lifetime. Born in Los Angeles, she moved with her family to India when she was four years old, where they remained for ten years. Sujana attended an all-girls' boarding school, and although instruction was in English, the teachers and most of the pupils were Indian.

Sujana struggled with the cultural dissonance between life in India and the U.S., especially since she could only see her parents for two hours a week. On the positive side, India has a strong commitment to education for girls, and Sujana's academic training was rigorous and comprehensive.

When Sujana was 14 the family returned to L.A., setting off her second culture shock, thankfully eased somewhat by vacations to the U.S., and her strong academic background. High school was mostly a repeat of what she already knew. Even while attending honors classes, she was able to focus most of her energy on learning how to navigate the rocky terrain of a So-Cal adolescence. She went on to attend UC Davis for two years and then graduate in 2005 from UC Santa Cruz with a B.A. in Economics & Business Management. After graduation, she worked at Sotheby's International Realty in Los Angeles.

On a fateful trip to Wales, Sujana met her English husband. Pesky visa requirements are hard on long-distance romance, so they decided it would be simpler to get married, and Sujana moved to London. A year later they relocated to LA, where she worked for her father's company. When her father sold his business, the family was no longer tied to LA. While visiting in the Medford area, they acted on a whim and decided to look at property. As luck would have it, the perfect place was waiting out on Dark Hollow Rd.—gorgeous views, acreage, and two separate living areas. After thinking about it hard for 45 minutes, Sujana and her husband and parents changed the course of their lives one more time and moved to the Rogue Valley.

Sujana got her interest in gardening in London. She would go out the door and see nothing but bricks, asphalt, and



**Sujana Jukes**

concrete. She just needed to cultivate something green. She and her parents became Master Gardeners in 2011 and have transformed their landscape into beautiful flower and vegetable gardens, complete with a newly constructed green house.

By the way, Sujana can cook some dangerously spicy food!

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

## Featured Garden of the Month

# The Vineyard



Cheryl Magellan, Head Gardener of the Vineyard in 2008, was starting a new program called Adopt-A-Grape. I was finished with my volunteer apprenticeship hours but wanted to continue with hands on learning in a demonstration garden at the Extension Center so I decided to adopt a grape. I've never taken care of nor grown grapes so I said "Why not...I've always loved eating grapes!" That first season I learned so much and then when it was time to harvest I was simply amazed at how wonderful the grapes tasted. They were the sweetest and juiciest grapes ever! Then in 2010 Cheryl decided she wanted to pursue her painting career full time and asked if I would be interested in taking over as the head gardener, I said, "YES!"

The purpose of the Vineyard is to be a demonstration vineyard for the local community to learn how to grow grapes in a home garden environment. My role as the Vineyard Head Gardener is to facilitate that learning through the help of MG apprentices. First there is a requirement that MG apprentices and myself do some research on the different varieties that are growing in the Vineyard so we can become familiar with the needs of growing grapes. I then put together a maintenance schedule for everyone, which includes pruning, weeding, spraying, watering, harvesting and trelliswork. Once a week we get together in the Vineyard to do the scheduled tasks while learning what it takes to grow grapes in our home gardens and with that knowledge we're able to go out and share it with the local community. Another role of the Head Gardener for the Vineyard is coordinating offsite educational (and fun) events like local vineyard tours and juice & jelly making classes.

There is a crew this year of 12 apprentices who help in maintaining the vineyard:

Dorothy Crockett MG 2011

Diane Donaldson MG 2007

Li Harder MG 2009

Paula Hefter MG 2006

Richard Kaplowitz MG 2011

Janet & David Rodkey MG 2004

Shawn Sauter MG 2011

Walt Shontz MG 2009

Alana Starkweather MG 2008

Diana Walker MG 2011

Cindy Williams MG 2010



There are 24 different white, red, black and yellow varieties of table grapes that make up the Vineyard. In spring and summer 5-10 hours a week are spent working in the Vineyard and in the summer 3-6 hours are required until harvest, which is in September.

The Vineyard blooms in late spring but because the flowers are so small you may not see them unless you look really close. September is the best time to view the grapes. Then they are beautiful and ready to eat!

**Janet Kelly**

*Master Gardener 2008*

## Officers' Reports

**President (Li Harder)** Judy Wallace has resigned her position as Apprenticeship Coordinator. Thank you, Judy, for all your dedication to this position. Ron Bombick will take her place. Li reported for Wendy that the Plant Clinic answered 559 questions. There were 169 questions answered at the Growers' Markets for a total of 728 responses in August. Li also reported that Judy Williams will send out information regarding the 2012 budget-planning process in the next couple of weeks.

## Committee Reports

**Community Garden Grant Committee.** Mary Foster, Debra Osborne, and Bonnie Martin are on the committee. The working definition of a community garden is a garden in which each family plants its own plot, harvests and eats the produce. It was decided to set up a one-year pilot community garden grant program in 2012, budgeted at \$2,000. The grant will increase our exposure and expand our education imperative. The committee has found that media outlets are interested and will publicize the grant around the Valley. The grant money is not for start-ups, but for maintenance of the garden.

**MG Practicum.** Jane Moyer discussed the merger of Gramma's Garden and The Greenhouse. The mentors have jumped in wholeheartedly, planning for the change. Master Gardener Practicum is the new name-- a choice reminiscent of neither Gramma's nor The Greenhouse. A mission statement has been developed for the new program: We're committed to learning, practicing and teaching the art and science of propagation and care of plants in the Rogue Valley. The classroom used will be Gramma's classroom in the old garage.

**Marketing.** Carol Oneal reported on the recent activities of the marketing team; an idea and referral team. They've placed an article in the Mail Tribune about the Plant Clinic, an idea that was promoted by the marketing team to the Mail Tribune. Speakers Bureau shows an ongoing number of requests. RECREATE!, which is a publication from the Central Point Parks and Recreation Department, included a list of our classes in its most recent issue. The team has developed a traveling library display featuring Master Gardener topics that will be moved between libraries. They're also promoting our two books to the nurseries in the area, developing the website, and working to promote Winter Dreams in cooperation with the Winter Dreams committee.

**Scotts Garden.** Linda Holder said that there have been nine segments aired in August. That means we have reached 50,000 people a week! Forty-one segments have appeared in 2011. Coming up are segments taped in Virginia Brown's garden and at the Extension grounds. Do they get much feedback? Lots of it!

**OSU Urban Horticulturist.** Bob Reynolds reported that the class of 2011 is rapidly completing their practica. Half of the instructors have been contracted for 2012. People are slo-o-o-owly reporting their hours. Speed it up, you guys and gals.

**School Grant Committee.** Barbara Davidson noted that there are many tasks that have been requested of Master Gardeners by the schools. Contact Barb if you are interested in helping with any of these. Some schools-in-need are Ashland Middle School (they want to raise food for their cafeteria), Griffin Creek Elementary (they want to start plants in their greenhouse), Jewett Elementary (they want to install a water system), Madrone Trail Charter School (they need help with vegetables), Scenic Middle School (they want to know how to utilize space and which seasonal crops they should plant during the school year), and Central Point Parks and Recreation Preschool (they need help planting and caring for tulips). Barbara will write an article for the *Beet*. The date for school grants application is April 30.

**Garden Tours.** Judie Richardson-Loveless notes that she could include a community garden in a fall tour starting next year. She asked that Master Gardeners volunteer their gardens for touring.

The next meeting is October 7, 2011 in the auditorium at 10 am. The November 11 Board meeting will be in the Extension auditorium at 10 a.m. The meeting was adjourned at 11:30 am.

Nancy Hunt,  
Recording Secretary

### Calendar of Upcoming

- October 6, Thursday, 7-9 pm,  
"Designing a Flower Bed," Bonnie  
Bayard, Extension auditorium \*
  
- October 7, Friday, 10 am, JCMGA Board  
Meeting, Extension auditorium
  
- October 11, Tuesday, 5-7 pm, "The Lost  
Art of Pie Making," Susan Bowden
  
- October 13, Thursday, 6:30 - 8 pm,  
"Food as Medicine," Sharon Johnson
  
- October 18, Tuesday, 7-9 pm, "Caring  
for Fruit Trees in the Rogue Valley,"  
Rick Hilton, Extension auditorium \*
  
- October 22, Saturday, 2011 JCMGA  
Class Graduation & Recognition Banquet
  
- 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

### Archive Report

You're hearing it repeated frequently these days – our mission is to educate and to provide a service to the community. It's been in our Articles of Association right from the beginning and has recently been affirmed by the Board of Directors as, "We are committed to learning, practicing and teaching the art and science of gardening in the Rogue Valley."

In January of 1979, Donald W. Berry, Area Extension Agent, and Peter Giffen, Home Horticulturist, sent a letter to the area garden clubs and other experienced gardeners offering them the opportunity to receive 60 hours of training in the new Master Gardener program. The volunteers would then become leaders in horticultural community service and/or garden educational programs.

Peter Giffen was quoted in the Ashland Tidings, Feb 13, 1979, saying, "This training program has been developed in response to the recent overwhelming interest in home gardening by the public and the resulting flood of questions received each gardening season by the Extension office. A single horticulturist cannot handle all these requests – over 8,000 calls last year alone." Although the program had been successful in the Eugene area for two years and had been instituted in 18 other states, this is the first time it had been offered in southern Oregon.

The first class of Master Gardeners in Jackson County became certified that year, 1979, and immediately went to work serving the public. Envision that these Master Gardeners had no office, no telephone, no reference library, and no money. However, well-equipped with a pioneer spirit and a desire to serve, community programs began almost immediately with Plant Clinics scheduled every week day May 1 - June 30, 8:30 am–12:30 pm at the Jackson Co Extension Service office (which in those days was located on Maple Grove Drive). And, in addition to that, the new Master Gardeners picked up a card table and made themselves available for 23 more clinics that first summer in the community at such places as Sherm's Thunderbird Garden Shop, Medford and Ashland BiMart stores, Rogue River Senior Aid Center, Medford and Ashland Granges, Kmart, Ray's Garden Center in Ashland, and numerous other sites.

Here we are thirty-two years later with the same mission of education and eternally grateful to those early movers and shakers for getting this program off to a resounding success. Watch this column for further recollections and memories of those visionary gardeners as we travel through time back to our roots.

**Linda Holder**  
*Archive Committee Member*

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