



Oregon State University
Extension Service
Jackson County

Southern Oregon Research & Extension Center

Classes for January-April 2018

TO REGISTER CALL: 541-776-7371 OR VISIT OUR WEBSITE:

extension.oregonstate.edu/sorec to register online for some of these classes.

All classes located at Southern Oregon Research & Extension Center (SOREC)
569 Hanley Road, Central Point OR, unless otherwise stated.

Get a \$5 discount on most garden classes if paid on-line in advance.

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<p>Tues. January 9 Andy Fischer, Rogue Water Solutions</p>	<p>Irrigation Systems: Conserve Valuable Resources Learn about the different types of irrigation systems. We will focus on the most efficient watering systems for different types of plantings. Drip irrigation, micro-spray, spray heads, and drip tape systems will all be covered in this class. Register online: http://bit.ly/LandStewardClasses</p>	<p>6:00 - 8:00 pm</p>	<p>Cost: \$15 (Cpl) \$25</p>
<p>Wed. January 10 <small>Small Farms, Family and Community Health, Food Innovation Center, Medford Food Co-op, RCC Small Business Development Center and Rogue Valley Food Systems</small></p>	<p>"KICK OFF" Recipe-to-Market Creating a Food Business This evening event is Part 1 of a series of 4 events designed to give you the information you need to start a successful food business. A panel of local business owners who are successfully producing, processing and selling a food product will share their experiences. Taste local artisan foods and network with others interested in creating a food business. Location: The Café at Medford Food Co-op. 945 S. Riverside, Medford. Read more about individual parts and register for each separately at: http://extension.oregonstate.edu/sorec/recipe-to-market-series</p>	<p>5:30 -7:30 pm</p>	<p>Kick Off Event is FREE \$75 for all 4-parts (Individually priced parts 2,3,4 = \$85)</p>
<p>Wed. January 10 OSU Extension Small Farms</p>	<p>Accept Food Stamps at Small Farm Food Operations Class 3 of our series on Developing or Expanding a Farm Stand and Agritourism Operation. Instructors will walk producers through the process of setting up EBT/SNAP payments at the farmstands, agritourism operations, and Community Supported Agriculture (CSA's) programs. Offering EBT payment options both increases potential markets for farmers and also provides access to fresh, wholesome foods to low-income communities. Read more and register: http://bit.ly/JacksonSmallFarms</p>	<p>5:00 - 8:00 pm</p>	<p>Cost: \$10 one \$15 two from the same farm</p>
<p>Thurs., Jan. 18</p>	<p>Jackson Josephine Small Woodlands Association Annual Dinner & Program: Building the Jack-Ash Trails with Hope Robertson. Advanced registration required. Call to register 541-776-7371.</p>	<p>6:00-8:00 pm</p>	<p>Cost: \$15/person</p>
<p>Sat., Jan. 20 Phil Damewood, Master Gardener</p>	<p>Home Orchards Whether you are planting your first fruit tree or have an established orchard, this class will go over the basics of tending a home orchard. The class will cover planting, pruning, training, pests and diseases. Register online: http://bit.ly/JacksonMGWorkshops. <i>NOTE: There is a \$5 discount if paid in advance on-line.</i></p>	<p>10:00 am-12:00 pm</p>	<p>Cost: \$10 \$15 at the door</p>
<p>Mon/ Tues. January 22,23 OSU Extension Small Farms</p>	<p>Pesticide Recertification Training 2018 Use the link below to view the Agenda, registration link and the mail-in registration form for those who prefer to pay with a check rather than on-line. 10 to 12 credit hours for Oregon and/or California anticipated. http://extension.oregonstate.edu/sorec/pesticide-recertification-2018</p>	<p>8:00 am to 3:30 pm</p>	<p>Cost: \$100 After Jan. 15 \$115.</p>

<p>Mon. January 29 Sarah Masoni, OSU Food Innovation Center, Product and Process Development Manager</p>	<p>Launching a Successful Food Business, Recipe-to-Market Part 2 of Recipe-to-Market, Creating a Successful Food Business. Sarah Masoni is a veteran food industry specialist with a passion for assisting food entrepreneurs. Begin confidently with an understanding of food labeling, food safety, creating a recipe, product testing, shelf-life, kitchen and licensing requirements, food laws, food business vocabulary, pricing, marketing strategies and next-step local resources. There will be time for your questions. Read more and register on line: http://extension.oregonstate.edu/sorec/recipe-to-market-series</p>	<p>9:00 am to 3 pm</p>	<p>Cost: \$45 includes a box lunch from Medford Food Co-op; Select your lunch choice via a link on the receipt you'll receive when you register on line.</p>
<p>Thurs., Feb. 1 Andony Melathopoulos, OSU Asst. Professor Pollinator Health</p>	<p>A Small, Thoughtful, Committed Pollinator Habitat (in your garden) Can Change the World. Pollinator populations are under stress from all sides. The good news is that these damaging effects can be reversed through the retention or restoration of small bits of natural habitat. This class will dive deep into how to create pollinator habitat. Register online: http://bit.ly/JacksonMGWorkshops. <i>NOTE: There is a \$5 discount if paid in advance on-line.</i></p>	<p>3:00-5:00 pm</p>	<p>Cost: \$10 \$15 at the door</p>
<p>Thurs., Feb. 1 Andony Melathopoulos, OSU Asst. Professor Pollinator Health</p>	<p>What is the Oregon Bee Project? Oregon has 500 species of bees. Learn who these bees are and some of the weird and wonderful features of their lives along with an overview of a state-wide strategy to keep Oregon bee-friendly. Register online: http://bit.ly/JacksonMGWorkshops. <i>NOTE: There is a \$5 discount if paid in advance on-line.</i></p>	<p>6:00-8:00 pm</p>	<p>Cost: \$10 \$15 at the door</p>
<p>Sat. February 3 OSU Small Farms and Family and Community Health. Local Marketing Consultant and successful food business owners.</p>	<p>Building Your Food Brand Recipe-to-Market Class 3 of Recipe-to-Market, Creating a Successful Food Business. This session will cover the pros and cons of various marketing & distribution channels including farm stands, growers markets, stores, internet and wholesale distributors. We will also discuss branding your product, from how to develop a logo to using social media to create a buzz about your new product. Read more: http://extension.oregonstate.edu/sorec/recipe-to-market-series</p>	<p>1:00 - 3:00 pm</p>	<p>Cost: \$20</p>
<p>Tues. February 6 Maud Powell, Small Farms Professor of Practice; and Jessica Schwarz. OSU Extension Small Farms</p>	<p>Is Starting a Farm Stand/Agritourism Operation Right for Me? Class 4 of our series on Developing or Expanding a Farm Stand and Agritourism Operation. Instructors will provide producers with decision-making strategies for starting a farmstand and/or agritourism operation. We'll provide information on market channel assessment, business planning, and predicting profitability through enterprise selection. Farmers with successful farmstand and agritourism businesses will offer tips for success. Read more and register: http://bit.ly/JacksonSmallFarms</p>	<p>5:00 - 8:00 pm</p>	<p>Cost: \$10 \$15 two from the same farm</p>
<p>Mon. February 12 RCC Small Business Development Center (instructors)</p>	<p>Developing Your Business Plan and Financing, Recipe-to-Market Part 4 of Recipe-to-Market, Creating a Successful Food Business. Rogue Community College Small Business Development Center along with other local business advisors will answer some important questions, including: 1) What type of business structure is best for me? 2) How should I approach budgeting and recordkeeping? 3) What different types of financing are available to me? 4) and more plus your own questions. Read more and register on line at: http://extension.oregonstate.edu/sorec/recipe-to-market-series</p>	<p>5:30 - 8:00 pm</p>	<p>Cost: \$20</p>

<p>Tues. Feb. 13 Jad D'Allura, Ph.D.</p>	<p>Geology of Southern Oregon The S. OR contains a bewildering variety of rocks including serpentine, deep sea sediment, and volcanic lavasshoved together along great faults. Find out about the dynamic processes that formed the landscape you live in! Register online: http://bit.ly/LandStewardClasses</p>	<p>6:00 - 8:00 pm</p>	<p>Cost: \$15 Cpl \$25</p>
<p>Thurs., Feb. 15 Frank Lospalluto</p>	<p>Birds in Oak Woodlands & Conifers Get to know local resident and migrant birds. Learn about nesting and feeding habits and what tree and shrub species are integral to their success. <i>Co-sponsored by the Jackson Josephine Small Woodlands Association and OSU Extension . Call to Register 541-776-7371.</i></p>	<p>7:00-9:00 pm</p>	<p>Cost: \$10/person, \$15 couple, JJSWA members free</p>
<p>Thurs. February 22 through April 12; Instructors: Gordon Jones, PhD, OSU Extension Professor of Practice, General Agriculture. Charles Boyer, retired BLM & Consultant. Angie Boudro, MS, Consultant</p>	<p>8-Week Pasture Management Course Join us for 8 Thursday evenings and 3 Saturday field trips. The course focuses on improving the health & productivity of your pastures and the profitability of your animals. Information and practices are based on university research and the experience of grazing management experts. You'll receive a copy of Management-Intensive Grazing by Jim Gerrish. Questions? Contact gordon.jones@oregonstate.edu Register on line: http://bit.ly/JacksonExtAgriculture 2nd person from same farm receives an additional \$50 discount</p>	<p>6:00 - 9:00 pm</p>	<p>Cost: \$300 Early registration discount: Save \$50 when you register before January 22.</p>
<p>Sat., Feb. 24 (tentative) Wimer</p>	<p>Forest Health and Fuels Field Day. Learn and practice skills for creating and maintaining a healthy, fire-resistant woodland, including tree assessment, thinning, pruning, slash disposal and safe and effective use of chainsaws. This is a field program, rain or shine; dress accordingly. Register at: http://bit.ly/JacksonCountyForestry. <i>Co-sponsored by OSU Extension's Citizen Fire Academy Program and the Oregon Department of Forestry.</i></p>	<p>9:00 am-12:30 pm</p>	<p>Cost: \$10/person, \$15 couple</p>
<p>Tue. Feb. 27 Rachel Werling & Scott Goode</p>	<p>Weeds: What's Coming Up & Holistic Management Learn hands-on what spring emergent weeds are around. Bring weeds in for ID and learn holistic management to get ahead of them. Register online: http://bit.ly/LandStewardClasses</p>	<p>2:30-4:30 pm</p>	<p>Cost: \$15 Cpl \$25</p>
<p>Tues., Feb. 27 Maureen Battistella, SOU Sociology Anthropology</p>	<p>The Scientific Garden Scientific Garden has its founding in the medieval medical and culinary garden, but since then has come to represent a wide variety of gardens that may be illusional or real. This presentation reviews the origins of the scientific garden and traces its evolution to modern times. Of special note will be the hardscape and plantings of the garden that fronts the US Fish and Wildlife Forensics Laboratory in Ashland, Oregon. Register online: http://bit.ly/JacksonMGWorkshops. <i>NOTE: There is a \$5 discount if paid in advance on-line.</i></p>	<p>6:30-8:30 pm</p>	<p>Cost: \$10 \$15 at the door</p>
<p>Sat., March 3 Certified Master Food Preservers</p>	<p>Hunt-to-Home: Day 1 Whether you're a novice or a seasoned hunter, safe handling practices and sanitation of your game are things you want to know. We will eviscerate, skin and cool an animal. A guest speaker from Oregon Department of Fish and Wildlife will discuss animal health and what to watch for. Register online at: http://bit.ly/JacksonFoodPreservationClasses. <i>NOTE: There is a \$5 discount when you register for both days. LIMIT 50 participants.</i></p>	<p>9:00 am-2:00 pm</p>	<p>Cost: \$20 or \$35 for both days</p>

<p>Tues., March 6 OSU Extension, 569 Hanley Road, Central Point. Field site at Table Rocks</p>	<p>Oak Woodland Restoration & Management. Following a classroom introduction on the biology and management of oaks and oak woodlands, we will visit a recent oak woodland restoration site at Table Rock. This program includes a hike of about 1.5 miles; dress accordingly. Space is limited. Register at: http://bit.ly/JacksonCountyForestry.</p>	<p>1:00 pm-4:30 pm</p>	<p>Cost: \$10/person, \$15 couple</p>
<p>Fri. March 9 Frank Lake, USFS</p>	<p>Indigenous Traditional Ecological Knowledge & Land Management TEK has much to teach us about improving our land management practices. Join USFS research ecologist Frank Lake to learn about ethnobotany and cultural natural resource management. Register online: http://bit.ly/LandStewardClasses</p>	<p>6:00-8:00 pm</p>	<p>Cost: \$15 Cpl \$25</p>
<p>Tue. March 13 Logan Miller</p>	<p>Beginning Poultry Come learn the ABC's of getting started with your own flock. Learn what you need to set up your birds to be healthy and happy. Learn best practices to avoid diseases, illness and predators. And much more! Register online: http://bit.ly/LandStewardClasses</p>	<p>6:00-8:00 pm</p>	<p>Cost: \$15 (Cpl) \$25</p>
<p>Tue. March 14 Jolie Elan, Go Wild Institute</p>	<p>Going Nuts for Oaks! Ethnobotany and Cuisine of the Mighty Acorn. Students will learn to identify local oaks, understand the rich ecology of oak lands, see how oaks are woven into world stories and myths, and make tasty food from acorns. Register online: http://bit.ly/LandStewardClasses</p>	<p>6:00-8:00 pm</p>	<p>Cost: \$20 Cpl \$35</p>
<p>Thurs., March 15 Jim Clover OSU Extension Auditorium, 569 Hanley Road, Central Point</p>	<p>"Can We Talk Ticks?" How to spot and avoid ticks in SW Oregon. <i>Co-sponsored by the Jackson Josephine Small Woodlands Association and OSU Extension.</i> Call to register 541-776-7371</p>	<p>7:00-9:00 pm</p>	<p>Cost: \$10/person, \$15 couple, JJSWA members free</p>
<p>Fri., March 16 OSU Extension, 569 Hanley Road, Central Point.</p>	<p>Biochar: Creating a Valuable Soil Amendment from Woody Waste Material This class will teach you how to make biochar from woody material such as slash from fuel reduction projects and orchard trimmings. Some of this class will be in the field; dress accordingly. Register at: http://bit.ly/JacksonCountyForestry.</p>	<p>9:00-11:30 am</p>	<p>Cost: \$10/person, \$15 couple</p>
<p>Sat., March 17 Certified Master Food Preservers</p>	<p>Hunt-to-Home: Day 2 Whether you're a novice or a seasoned hunter, safe handling practices and sanitation of your game are things you want to know. Learn how to home butcher, wrap for the freezer, pressure can and make your own jerky: important topics for processing your wild game safely. Register online at http://bit.ly/JacksonFoodPreservationClasses. <i>NOTE: There is a \$5 discount when you register for both days. LIMIT 75 participants</i></p>	<p>9:00 am-3:00 pm</p>	<p>Cost: \$20 or \$35 for both days</p>

<p>Tue. March 20 Scott Goode, Land Steward & Master Gardener</p>	<p>Be a Carbon Farmer! Help the Climate Learn how Biologically Enhanced Agricultural Management and Climate Smart Farming could have a significant impact on lowering greenhouse gasses in the atmosphere and, at the same time, develop richer and more drought-resistant soils. Register online: http://bit.ly/LandStewardClasses</p>	<p>6:00-8:00 pm</p>	<p>Cost: \$15 Cpl \$25</p>
<p>Sat., March 24 Erin Krenzer, Master Gardener</p>	<p>Edible and Useful Native Plants Native plants are easier to grow and better for the local environment than many cultivated varieties. In this class, students will learn about all of the edible or useful native plants that they could incorporate onto their landscape. Register online: http://bit.ly/JacksonMGWorkshops. <i>NOTE: There is a \$5 discount if paid in advance on-line.</i></p>	<p>1:00-3:00 pm</p>	<p>Cost: \$10 \$15 at the door</p>
<p>Thurs., April 5 Children's Garen Mentors</p>	<p>Family Seed Starting Kids and parents will team up to learn to plant seeds successfully. Every family will go home with sown seeds to raise inside until the weather is right for transplanting them into the garden. Register online: http://bit.ly/JacksonMGWorkshops. <i>NOTE: There is a \$5 discount if paid in advance on-line.</i></p>	<p>4:00-6:00 pm</p>	<p>Cost: \$10 \$15 at the door <i>(Children accompanied by a parent free)</i></p>
<p>Tues., April 10 OSU Extension, 569 Hanley Road, Central Point.</p>	<p>Pilot Joe: 5 Years After Tour This field tour will visit the Pilot Joe forest restoration project in the Applegate. Pilot Joe was one of three forest demonstration projects in SW Oregon commissioned by the US Secretary of Interior in 2011. This is a field program, rain or shine; dress accordingly. Call to register 541-776-7371. <i>Program co-sponsored by OSU Extension and the Southern Oregon Forest Restoration Collaborative.</i></p>	<p>9:00 am-12:30 pm</p>	<p>Cost: Free</p>
<p>Sat. , April 14</p>	<p>Living on Your Land & Stream School Join professionals and experts from around the region. Pick from a full slate of information packed presentations for land owners. Management topics on forest health, pasture, homesteading, natural history, stream health, soils, and more. Registration opens in spring.</p>	<p>All Day</p>	<p>Cost: \$60</p>
<p>Tue. , April 17</p>	<p>Fermentation Fermentation got you in a pickle? We will demystify this ancient food preservation technique for creating safe, healthy, nutrient dense, delicious foods. Learn the latest in fermentation from local expert and author Kirsten Shockey. Register online at: http://bit.ly/JacksonFoodPreservationClasses</p>	<p>6:00 - 9:00 pm</p>	<p>Cost: \$15</p>
<p>Thurs., April 19 OSU Extension Auditorium, 569 Hanley Road, Central Point</p>	<p>Taking Logs to Market-Panel discussion with three log buyers. <i>Co-sponsored by the Jackson Josephine Small Woodlands Association and OSU Extension.</i> Call to register 541-776-7371.</p>	<p>7:00-9:00 pm</p>	<p>Cost: \$10/person, \$15 couple, JJSWA members free</p>
<p>Sat. April 21</p>	<p>MINISERIES: Day 1 (Water Bath Canning) Join us for 3 information packed classes on food preservation. The first 2 classes are hands-on at a cost of \$30. The third class is information only at a cost of \$20. Water bath canning – learn about water bath canning equipment and the proper procedures for canning high acid foods such as fruits, tomatoes and pickles. Register online at http://bit.ly/JacksonFoodPreservationClasses</p>	<p>9:00 am-4:00 pm</p>	<p>Cost: \$30</p>

<p>Tues. April 24 Rachel Werling OSU</p>	<p>Native Plant Walk: Sterling Ditch Tr. Applegate Learn about many native plants as we walk through and near oak woodlands, mixed conifer forest, grasslands, buck brush chaparral and a profusion of spring Siskiyou wildflowers, such as shooting stars, fawn lilies and popcorn flowers. Register online: http://bit.ly/LandStewardClasses Recieve Directions upon registration. Class limited to 15.</p>	<p>9:00 am-12:00 pm</p>	<p>Cost: \$15 Cpl \$25</p>
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