



Garden Beet

Newsletter of the Jackson County Master Gardener™ Association • October 2010

Come one, Come All!

"I'm late! I'm late! For a very important date!

No time to say 'Hello', 'Goodbye,'
I'm late! I'm late! I'm late!"

So said the White Rabbit in *Alice in Wonderland*.

It may be okay for white rabbits to be late, late, late, but we don't want that to happen to any Master Gardeners. Two very important events are happening in the next few weeks, so consider this a friendly reminder to get them both on your calendar right now. . .and a strong encouragement to attend both!

The JCMGA Annual Banquet is scheduled for 6:00-9:00 p.m. Saturday, October 23, at Kids Unlimited in Medford. Two weeks later, Winter Dreams Summer Gardens, our annual gardening symposium, will be held all day (9:00 a.m.-4:30 p.m.), Saturday, November 6, at the RCC-SOU Higher Education Center in Medford.

Why is attendance at these two events so important? Because, as an association, we are a team. We support each other, celebrate

each other's achievements and support gardening education. The banquet is our chance to show support for the students who have just completed the Master Gardener program, as well as to honor the veterans who continue to support JCMGA by filling all the many volunteer positions. Plan to attend to encourage your own continued involvement, that of year's class and especially that of all those dedicated volunteers. It's FREE; it's fun; it's entertaining; it's a chance to socialize with great people! And the dinner is always delicious! E-mail Susan Bowden at gardenofeatn@q.com by October 20 for reservations.

Education is the main mission of the Master Gardener program. Winter Dreams/Summer Gardens is our biggest educational event open to the general public. Forty classes will be held in four sessions, with lunch included. The wide variety of classes being presented this year, many of them repeats from the OMGA mini-college of 2009, includes all aspects of gardening. The cost has again been reduced to \$40 for all four sessions and lunch. Along with Spring Fair and the Plant Clinic, Winter Dreams is a

"face of JCMGA" often seen by the public. In order for the public to put a high value on it, though, it needs to be apparent that Master Gardeners also put a high value on it. Get your registration in today and encourage family, friends and neighbors to attend. Call Bob Reynolds at 541-776-7371. if you have not received your registration packet.

In the last year, we have seen Master Gardener programs across the state in danger of being eliminated because their value was not recognized. We are working to impress on the public that JCMGA and the OSU Extension are vital programs to maintain in Jackson County. Here are two opportunities to encourage our members to stay involved as we present ourselves to the public. See you there. . .at both!

Jane Moyer
Master Gardener 2005

CLASS OF 2010 AWARDS BANQUET
October 23, 2010
6 to 9 p.m.
Kids Unlimited, Medford, Oregon
See flyer for more information

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October was the eighth month in the Roman calendar from the Latin "octo" meaning "eight". It's the tenth month in the Gregorian calendar, the one we commonly use. And the twelfth month of the Master Gardener calendar. That's right. In Oregon, the Master Gardener year runs from November 1 through October 31. We end the year with Halloween and when you go to Winter Dreams Summer Gardens November 6, it will be next year. And what a great way to start the year – spending a day learning about gardening with gardening friends.

But first we have to finish this year. That means whether you're a new Master Gardener completing your required 70 volunteer service hours or a veteran Master Gardener with years of experience, you need to be sure to report your hours. Reporting your hours is important. It fulfills a requirement for graduation (at the Master Gardener Banquet October 23) for the members of the 2010 class. Veterans need to report their continuing education hours for recertification.

But the reports are important to the program for more than just fulfilling a requirement. Those annual reports of what we're doing in the program and how much time we spend doing those things let us measure our performance in a year and from year to year. The reports are important to decision makers at many levels from the local program office to the county government and the state system, both at the University and in the legislature. Your reports of your activities in the program helps us tell the story of how valuable this program is to the community and how we affect the lives of people.

A few words about recertification. Once you complete the training and volunteer requirement, you are certified as an OSU Extension Master Gardener. This certification is good for one year – so 2010 graduates are certified through 2011. After that, you must recertify annually to be a fully certified Master Gardener for the next year.

Recertification is defined as: Completing educational training to further/enhance the individual's skills in the areas of community horticulture deemed important to the OSU Extension Master Gardener Program. The requirements for recertification vary in Oregon's counties. In Jackson County, you are required to complete at least six hours of qualified continuing education. You are required to be currently certified to work in any of our plant clinics, but can do most other Master Gardener activities without being certified. But I strongly encourage all of you to continue your gardening

education and report your hours.

It's easy to report both volunteer and education hours. Just go to <http://extension.oregonstate.edu/mg/vrs>, enroll and follow the simple directions. Or fill out the volunteer log you can pick up in the Master Gardener office, or send me your hours by email, on the back of napkin, or by carrier pigeon. But whatever you do, report your hours before the end of the year. The Master Gardener year.

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.

President's Message

Autumn is my favorite time of the year. Many of the gardening chores are winding down, the weather is cooler, and the leaves are changing colors. In addition, with the students back in school, it gives many of us the opportunity to travel and camp with far fewer people around. As far as my garden is concerned, it is a time for reflection about what has grown well, and what hasn't. What could I have done better in my garden? Am I happy with the plants that I grew this past season? Will I grow them again? It is also time for pruning, mulching, final weeding, and putting the garden to bed.

We are fortunate, as Jackson County master gardeners, to have a gardening symposium at our disposal just when we have questions about our gardens which need to be answered: our own Winter Dreams/Summer Gardens. This year it will be held on November 13 on the campus of RCC/SOU in Medford. During this month, every master gardener will receive information on the classes being offered (40 of them) and the schedule for the day. There is so much knowledge in our association, but there is always room to learn more, so I encourage each and every one of you to put this important date on your calendar and plan to attend. I have taken a variety of classes at WD/SG and have never been disappointed.

Also, over the next month, many of you will be contacted, and asked to help out in making this day a success. Please consider saying yes. It is a huge endeavor on the part of the winter dreams committee, and they need as much support from the membership as possible. From greeting the symposium participants to helping the speakers get to their rooms to introducing these speakers to the participants, there is a job for you. Get involved. There is a great deal of satisfaction and a sense of pride in our Jackson County Master Gardener Association just waiting for you for a job well done. See you there.

Ron Bombick
Master Gardener 2006

Garden Tour September Garden Tours

Not much to say this time around...this Tour Director is leaving for vacation in the morning!
Still waiting to hear back about October Garden Tour.
Will send update via email when I have more information.
Until next time...

Judie Richardson-Loveless
Master Gardener 2008



From the Garden of Cindy Bernard



From the Garden of Ron and Marydee Bombick

Membership Changes

Name Change:
Marissa Kimmel
(2010 Class)
Change to **Marissa Grasso**
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If any of your contact information changes, please notify Judy Williams at aspinwall.williams@gmail.com or 846-6722. Thank you.

Garden Letter



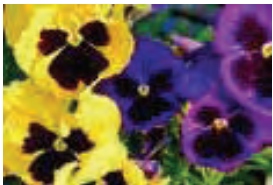
Violet Parma



Violas



Johnny-Jump-Ups



Pansys

Somebody drove their car/truck through the Arboretum leaving deep marks in the soil. Also leaves left in piles all winter created a lot of bare ground especially under the Cornus mas tree. It makes me think about reseeding. I love the lawns at the travel rest stops in the spring with the blooms of the small English daisy (Bellis). The Arboretum has spring blooming Crocus and Anemone blanda (wind flowers) so that might be a possibility. Meanwhile, I am transplanting Violets and Ajuga in the bare spots.

How many of you are thinking "Oh my". Violets in lawns are almost as disliked as dandelions. I'm thinking durable ground cover, natural looking, little or no care. I found a book on Violets in the library. It was full of information. More than most of us want to know, but I want to share some of it with you.

First, they grow all over the world! They are truly a universal flower. There are over 500 species of Violets and lots of leaf shapes from oval to heart shaped, to lobed, to divided. Because they hybridize so freely they cause confusion in identifying them. Classification depends on the shape of the "style", a part of the pistil. Violets belong to the family Violaceae. Violets, Violas, Pansies and Violettas are all in the same family.

Violets are mostly perennial with soft stems or no stems. They have variable leaf forms. There are two types of Violas. Type one is the most familiar, opening in Spring; they have 5 petals, two upper, two side, and a lower petal that is flat and has guidelines for the pollinating bees. The flower colors range from white, and yellow, to shades of purple. They may have varied shaped leaves and stems or not. They set seed pods and when the pods are ripe they split apart and fling the seeds out. The second type have closed flowers without petals, and are able to set seed without pollination.

There is a special violet called Parma. It isn't classified with the other violets because it is sterile. It is a very old Violet, double flowered, intensely fragrant, and originated near the city of Parma. This is the violet that encouraged commercial use. The familiar cry "Who will buy my sweet Violets" in the London markets in the late 1800's into the early 1900s was for the Parma Violet.

In America, as early as the 1860's, Violets were cultivated in the Custis-Lee mansion conservatory. Small farmers in the Hudson Valley grew violets commercially, and shipped Violets by postal service to 24 Eastern states to meet the needs of the fashion demand for Violets to be worn with evening wear. This popular style lasted through

the 1920's. I remember in the 1950's it was popular to have silk bouquets of Violets for special occasion outfits. Not all the commercial Violets were Parma's but they were choice because of their size and fragrance.

Pansies are a descendent of Viola tri-color known as Heartsease or Johnny jump-up. They were multi colored, and had tiny ray markings that gave them a face. Hybridization developed Pansies that are different from Viola's in both size and color.

They over winter in temperate climates and bloom in fall and again in early spring. They make a lovely groundcover for emerging spring bulbs.

Violets are not as available as Pansies in local nurseries so specialty nurseries and pass-a-long plants are a good way of getting Violets. The Pansies, ready for fall planting, have a long season until the high heat of summer consumes them. They can be sheared and will re-flower but the most success is found by replacing them with new ones in the fall. Fall planted Pansies have a longer bloom time than the spring planted ones.

For those of us who enjoy a little history, Violets are mentioned in Greek mythology as food fitting for a Goddess. Io had been transformed into a cow and the violets came in the meadows where she ate. Eventually she was transformed and the violets remained. Homer and Plato wrote about violets, and the ancient Herbals recommended them for medicine. Shakespeare wrote of them in his plays and poems and the Emperor Napoleon used Violas as a political symbol of support. The Empress Josephine used violets extensively. His second wife was Marie Louise and her name graces the finest Parma violet.

Violets are edible flowers and are used in culinary recipes, salads, jams, teas, and decorations. The whole plants is used in herbal preparations.

Now when I see Violets, I am charmed not only by their beauty and happy faces, but by their history. There are so many facets to gardening we can enjoy.

Plant some violets or pansies this month as you are putting in early bulbs. You can plant bulbs here well into November.

The gardens at Extension have a fall face to share with you. Come visit. You are always welcome.

Cora Lee
Master Gardener 1994

Topset Turvy



When first glimpsed, you might think you are seeing something somehow mistakenly sown upside down. However, Topset and other multiplier onions are truly one of nature's little wonders.

Unlike most alliums, Topset multiplying onions, also known as Egyptian Walking, tree, and potato onions, are perennials. They sprout early each spring, offering abundant bulbs underground as well tip born bulblets. Prized for their pungency, so perfect for pickling or perking up some savory stewed meal, these spicy clusters are for the truly venturesome gardener/gourmet.

About the only way to acquire these quirky little onions bulbs is to order them, unless you have a generous gardening friend who is willing to share. September is the time to purchase planting bulbs, and ordering early will improve the chances of getting your desired selections, depending on whether you want greens, bulbs or both.

Although multiplier onions grow in a wide range of soil types, yields are superior with an enriched soil structure. Your bulblets will do wonders set in well-drained loamy soil that's been amended with generous amounts of well-rotted compost and organic material.

Once you've amended your bed, plant bulbs 5-6 inches apart and 2 inches deep to allow for them to be covered with 1 inch of soil. If planting in rows, leave at least 10 to 12 inches between them.

Water the bulbs thoroughly with a weak solution of fish and kelp. It is imperative that the soil stays evenly moist throughout the active growing time. Allowing soil to dry out, even for a brief time, can cut down on larger bulb production. Applying two inches of mulch

between rows will help to control moisture, and to assist with weed management.

You may experience a few green tops before winter when they'll likely disappear for their brief naptime. However, as early as February, you'll probably notice the tips of emerald green spears shooting up. They're usually the first things to pop in the spring alongside the cilantro.

Since all alliums are heavy feeders, you should regularly fertilize with fish and kelp (a 50-50 mix at full strength) as well as side dressing with compost. While their bulbs are forming just below the soil surface, you'll soon notice them at the tips of the leaf tops. Being perennials, these plants don't form true flowers and seed like biennial onions.

Stop watering late in summer, when the tops start to fall over. Once about 75% of the tops have fallen over, the onions are sufficiently ripened to harvest. Those with tops still standing should be left until they droop over. **Do not** break over multiplier onion tops as this may damage or shorten their lifespan.

With walking or Egyptian onions, you should harvest before the tops lay on the ground. If left unattended, you'll discover why they are called "walking", as the top bulbs will automatically root themselves. They may be left this way if you want them to spread naturally.

Using a potato fork, gently pry plants from the ground. Top or bottom bulbs may be used to replant and continue your stock. Bulbs for consumption should be cured in a cool, dry, and well-ventilated area. Spread plants on screens or wooden shelves and leave them for about two months before separating clusters from stems. Store bulbs at around 40° in a dark dry spot then spice up your winter menu with some Topset onion treats.

Sources:

www.territorialseed.com

www.LocalHarvest.org

Sydney Jordan Brown
Master Gardener 2000

Recipe:

Egyptian Butternut Soup

- 1 butternut squash (about 4-4 ½ cups pulp)
- 2 tbsp virgin olive oil
- 6 Egyptian onions, with some stem, sliced
- 3 cloves garlic, pressed
- 1 Tbsp of fresh lemon thyme leaves
- 2 cups chicken broth
- ½ cup sherry wine
- salt and pepper to taste
- sour cream/
chopped pistachio nuts and bacon garnish

Cut the butternut squash in half lengthwise, scrapping out seeds. Place squash, cut sides down, on a cookie sheet and bake in a 350° F oven for about an hour, until flesh is soft. Peel off skin and set flesh aside.

Sauté onions, garlic and thyme in olive oil until onions are soft. Add the remaining ingredients and cook for about twenty minutes. Garnish with sour cream, pistachio nuts and bacon.

Serves 4-5 as a main course.

HERBAN RENEWAL

Pennyroyal (*Mentha pulegium* and *Hedeoma pulegioides*)



How in the world did an unassuming little plant ever get stuck with the oxymoronic name pennyroyal? The derivation has nothing to do with money or kings; rather it all goes back to fleas. The Latin name for flea is pulix and there are clear traces of this root in the above listed specific epithets which reflect the practical use of pennyroyal as a fleabane. The transformation of pulix into pennyroyal is much more circuitous and debatable. One plausible derivation starts with the Latin word for fleabane, pulecium, which was later softened to pulegium and then was further transformed to pulegium, then to puny regium and finally to pennyroyal. In America, we have taken it a step further; a district in Kentucky is named after the plant, but it is pronounced pennyrile. *Hedeoma* is just an Ancient Greek name for mint.

There are two different plants with similar appearance but of two different genera in the Lamiaceae (formerly Labiatae) family called pennyroyal. European pennyroyal, *M. pulegium*, is a perennial native to the Near East, Europe and perhaps northern Africa. The herb prefers a neutral pH with a moist soil rich in humus in full sun to partial shade. It grows close to the ground and, under optimum growing conditions, may reach a height of one foot when flowering in late summer. The bluish or pinkish flowers with 4 stamens are located at the axils of the opposite leaves. The strongly scented minty leaves may either have smooth edges or be slightly toothed and have fine hairs. This herb grows to Zones 5 or 6 and has slightly smaller leaves and is considered slightly more decorative

than its American namesake. It is sometimes used in rock gardens. Propagation is wonderfully easy because the stems generally root where they touch soil, although cuttings and root divisions can also be done. In addition, after flowering, the herb sends out root runners which can be planted. Harvesting can be done anytime but potency is greatest when the herb is in full bloom. When only the name 'pennyroyal' is used, this is the plant generally referred to.

American pennyroyal, *H. pulegioides*, is an annual, somewhat weedy wildflower common in the eastern United States. It likes a dry acid soil in full sun. This herb is similar in appearance to European pennyroyal except it grows more upright and its flowers have 2 stamens. American pennyroyal also has a strong minty smell. Propagation is usually accomplished by seeding but cuttings also work.

Both plants repel fleas and insects. This property was known and recorded on clay tablets during the Late Bronze Age. Pliny, Culpeper and Gerard praised pennyroyal for a variety of reasons. Gerard said it was so antiseptic that it would purify bad water; in the 17th century it was used to "sweeten drinking water on long voyages." He also stated that a "garland of penny-royale made and worn about the head is of great force against the swimming in the head and the pains." Culpeper used pennyroyal vinegar on bruises, burns and other skin marks and said that, "drank with wine it is good for venomous bites, and applied to the nostrils with vinegar revives those who faint and swoon." Culpeper also said, "The herb, boiled and drank, provokes women's courses and expels the dead child and afterbirth. If taken in water and vinegar mingled together, it stays the disposition to vomit. Mingled with honey and salt, it voids phlegm out of the lungs and purges by stool." Both kinds were used to aid digestion and soothe upset stomachs and the Romans wore pennyroyal wreaths in an attempt to sober up.

European pennyroyal was one of the

first herbs brought to this country by the pilgrims. They soon discovered that many Indian tribes were already using American pennyroyal for various medicinal purposes, including rubbing the leaves on the skin to repel insects. The smoke from the burning leaves also repels insects. (The pennyroyals can cause allergic reactions in sensitive individuals and commercial repellent sprays, lotions, soaps and detergents may contain the oil.) From 1831 to 1916, pennyroyal was an official drug plant for use as a stimulant, carminative and emmenagogue and from 1916 to 1931 the oil was listed in the U.S. Pharmacopoeia as an intestinal irritant and an abortifacient. The oil, if taken internally, is highly poisonous and can cause severe liver, kidney and lung damage. As an abortifacient, it harms the mother before the fetus.

Although pennyroyal has been used as a dye plant and in potpourris, it has extremely limited culinary uses. At one time a famous stuffing consisted of pennyroyal, pepper and honey and for this reason the herb was called pudding grass. Pennyroyal was also used to flavor a black pudding in northern England and was added to sausage in Spain. Other names given to European pennyroyal are run-by-the-ground, lurk-in-the-ditch and, in the Middle Ages, it was called puliol royale, or royal thyme, because it was thought to be related to thyme. In spite of major warnings about ingesting the oil, it is added in minuscule amounts (1.5 to 24 ppm which is designated by the FDA as GRAS) as a flavoring ingredient in nonalcoholic beverages, ice cream, candy, baked goods and tea.

An old Anglo-Saxon and Welsh medical book claims that by putting drowning flies and bees in the warm ashes of pennyroyal, "they shall recover their lyfe after a little tyme as by ye space of one houre." Am I missing something here - why bother?

Ellen Scannell
Master Gardener 1986

Classes in October

Even though this is the time for cleaning up and closing down most of our gardening projects, it's also a good time to start looking forward to planning for next year. Two evening classes this month will assist us in doing that.

Many say that the soil, the climate, the (whatever—you fill in the blank) in the Rogue Valley are not conducive to growing blueberries. After buying local blueberries, though, I've realized two things: 1) someone is growing them locally so it is possible, and 2) it costs a small fortune to pay someone else to grow them. So, why not at least try to grow my own? And who better to help me learn how than retired OSU Extension Agent and local berry expert, **George Tiger**. On **Thursday, October 7 (7:00-9:00 p.m.)** in the **OSU Extension Auditorium**, George will be teaching **Growing Blueberries in the Rogue Valley**. He will discuss how blueberries can do well in our area, when their special needs are met. Soil amendments, fertilizer, irrigation, establishment and maintenance, plant spacing, cultivar selection, weed and pest control, pruning and harvesting will all be covered. I can taste those blueberries, straight from my bush, now!

Even more than usual, I have fought the deer this summer! Guess who won? To answer that question, please see the accompanying picture of my "tomato sticks;" what is left after the leaves

have all been and the been and left ground to I'm on the deer year. A fence is you read deer potion purchased



been gobbled green fruit has tasted, spit out lying on the mock me. So declaring war now for next double deer going up, as this! An anti-has been in the large

economy-size jug. A motion-detecting water sprayer is going in. Although a deer-resistant tomato is still to be developed, **Christie Mackison** from Shooting Star Nursery in Central Point, is going to help protect my landscaping which lies outside the deer fence. She will be presenting **Low-Water and Deer-Resistant Plants** on **Wednesday, October 27 (7:00-9:00 p.m.)** in the **OSU Extension Auditorium**.

The charge for each of these classes will be \$5. Master Gardeners wearing their bright coordinates-with-almost-nothing orange badges will be admitted free. Refreshments will be served.

Jane Moyer
Master Gardener 2005

Master Gardener Profile

BARBARA TURNER

Barbara is one of those people that must have a really green thumb!

In the '70's, during the last surge of "grow it yourself", she received a packet of tomato seeds in a magazine that she bought. Directions on how to grow the tomatoes was included, so Barbara, who readily admits that at that time she "was not a gardener", planted all 32 seeds in the packet. And all 32 grew! Needless to say, her family of four was inundated with tomatoes. She canned, sauced, and dried, but still had lots of tomatoes to give away.

The next year, since she had now been bitten by the gardening bug, Barbara grew a wider variety of vegetables - but fewer tomatoes! In fact, she soon grew nearly all the family's vegetables, and several kinds of berries, as well.

Although her Portland parents were not gardeners, Barbara recalls an uncle who grew a vegetable garden at her family's place. Barbara, who was about eleven at the time, was intrigued, and remembers helping to keep it watered.

After high school, Barbara attended the University of Puget Sound and Portland State University, earning a degree in Political Science. This was followed by employment by the State of Oregon, in Public Welfare.

But, as most of us can agree, change comes in one's life. For Barbara, it was a transfer to Medford in 1981, this time working for Oregon's Bureau of Labor and Industry as a Civil Rights Investigator. The job entailed investigating complaints against employers, most of which dealt with the new family leave and disability rights laws.

At this time, she lived in Ashland, where she found new soil challenges for her green thumb. So, she tried container gardening, growing more herbs and flowers. Barbara then moved to Central Point, where she found better soil, and a bit more room for raised beds and container gardening.

After retiring in 2003, Barbara graduated in the Master Gardener class of 2004. She worked in the Entry Garden, largely because it included a rock garden, which interested her. And there she has stayed, becoming Head Gardener in 2006.

Barbara says she likes Master Gardeners because of the great people, and the



Barbara Turner

energy she feels among them. When she's not involved with Master Gardener activities, Barbara enjoys other outdoor interest - camping, hiking, and birdwatching.

Carol Oneal
Master Gardener 2002

Reduce, Reuse, Recycle

The first part of last December was eventful for my family. Within about a 10-day span, we had a birth, a death, and a marriage. As if that wasn't enough, Mother Nature threw in record cold temperatures causing forgotten pipes in an old unused pump-house to freeze and break. Of course, those pipes connected to the main water system, so, with out-of-town company in every nook and cranny of my house, there was no water for two days. I now only vaguely remember a neighbor suggesting that, after the pipes were repaired, I take the heater from my greenhouse and put it in the pump-house.

And, why do I tell this story now? Because it leads to a hint on reducing the use of electricity that I had to learn the hard way. I had noticed all winter that my electric bill had gone up quite a bit, even though I try to be conscientious about conserving. I had read in the newspaper that rates were going up, so I didn't think much about it. When March came and I wanted to start heating my greenhouse, I discovered that "someone" had stolen my heater! So, I borrowed one and went on with my garden-related activities. It was not until August that I happened to go into the pump-house and discovered that missing heater, still faithfully pumping out heat right where I had put it in December!

Reduce: The lesson I learned: it's a good idea to periodically do a walk-around of my house, all outbuildings, and outside electrical receptacles to check for "vampires" (things that suck wasted electricity). In my case, it's gone on my calendar to be done on the official days when the seasons change. Things that are not in current use can be either unplugged or connected to a power strip that has an on-off switch to eliminate even the electricity that flows to items in stand-by mode. (There's also a handy-dandy little gizmo

that's like a mini-power strip for individual plug-ins. It is a little cube, less than 1" on each side, which goes between the plug and the socket and has an on-off switch like a power strip.) Vampire loads (stand-by electricity usage) for many electronics like computers, TV's, DVD-players, computer game players, chargers for cell phones, and other rechargeable electronic devices such as digital clocks, come close to equaling the amount of electricity used when the item is in actual service. Flicking that little red switch or unplugging eliminates vampires.

Reuse: This is the time of year that many people use pumpkins, squash, and other produce to decorate. When dismantling the decorations, reuse the produce rather than discarding it. Cook and freeze the pumpkins for making Thanksgiving and Christmas pies. Turn the squash into soup or stir-fry. If nothing else, find someone with chickens or pigs that would love to eat your unwanted decorations.

Recycle: Remember the 2010 Plastics Roundup will be held 9:00-4:00, on Friday, October 8, and Saturday, October 9, at both the Jackson County Expo in Central Point and the Ashland National Guard Armory (1420 E. Main St., Ashland). The cost is \$5 per carload which is a lot less than paying to take items to the dump or have them included with your home garbage delivery-and everything will be recycled into new items, eliminating the need for more new plastic. Items should be sorted into hard-plastic, soft-plastic, and nursery plastic. For more details, see the Rogue Disposal flier at <http://www.roguedisposal.com/documents/2010plasticroundupflyer.pdf>

Jane Moyer
Master Gardener 2005

Plant Donations Needed

We once again need plant donations for Gramma's Garden.

We will take any plants you would like to share (i.e. indoor plants, or outdoor plants). You can leave them by the door to Gramma's Classroom. There are also forms to fill out to tell us about the plant in the "Mail Box" by the door. If you don't have time to fill out the whole form, please at least tell us the Name (Species, and Variety would be great if you know), color, and when it blooms.

We also need some volunteers for Special Projects that come up throughout the year. The "Special Project" might include activities such as: a cleanup day, potting up donations on a Wednesday, a few hours during Spring Fair, etc. None of these tasks would be ongoing. We'd like to develop a telephone or email tree where we can occasionally call upon master gardeners or students to help out without making a weekly commitment. If you are interested, please send your name to Linda Greenstone at: goosecove@riouasa.com or call Linda at: (541) 878-1495.

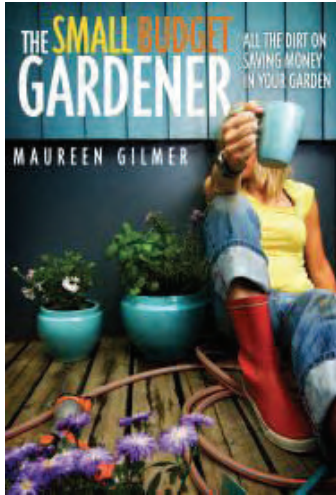


From the Garden of Sherri Morgan

Book Review

From the Window Seat

The Small Budget Gardener by
Maureen Gilmer



Yes, I love its subtitle, *All the Dirt on Saving Money in Your Garden*, but the content of this book is also very appealing in this day of 'making do' with less. Because the author lived 30 miles from stores, she

learned to put off buying, found alternative ways to solve problems, and became knowledgeable about many ways to save money while gardening. Her stated goal is to help gardeners think as though they too lived thirty miles from town.

Her recommended essential tool list is larger than what I currently have; however, that is the only case of what might be called 'splurging.' She shows how to buy the most economical fertilizers and insecticides, how to choose plants with more than one purpose, when to buy from 'big box' stores versus local nurseries, how to build up soil without expensive amendments, how to cut the water bill, how to use pruned wooden stems to build fences and plant supports, how to find sources for free containers, how to look for 'found' garden decorations, and the list goes on. Most topics have both a 'tightwad tip' and a 'green tip.'

Interesting photos, charts and diagrams illustrate her points. Information about internet shopping and suggestions on how to use local government agencies assist gardeners in increasing their choices.

For a new gardener, this book is well worth the read. For all gardeners, it is a reminder to be flexible and reduce consumption.

Mryl Bishop
Master Gardener 2000

Master Gardener Profile

Cynthia "Sam" Ward

"But my life is so boring!" protested Sam when I asked to interview her for *The Beet* Master Gardener Profile of the Month. I frequently get that response to this request, but have yet to find a "boring" Master Gardener; Sam is no exception.

Although she was born in Seattle, Sam has also lived in Nevada, California, Montana, New York, Florida, and, of course, Oregon. Her father, who, she says with a smile, was an "early environmentalist", influenced Sam's love of the outdoors and gardening. She recalls a childhood that included vegetable gardening, food preservation, plus camping and fishing. "I guess that stayed in my blood", comments Sam as she refers to her Master Gardener composting project.

Life was difficult when Sam was young – her father died when she was 12, leaving her now-single Mom to raise Sam and her 3 brothers. "We moved to go where the work was", says Sam. She and her siblings attended many different schools as a result, but when Sam graduated from high school in San Francisco at age 17, her plan was to attend college.

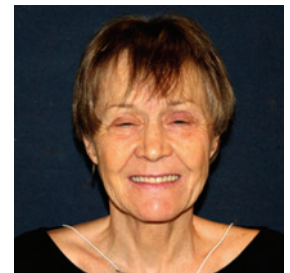
However, life intervened for the moment. Her grandmother, who lived in New York, had a deli, and needed Sam's help because of illness. After selling the deli, the pair went to San Francisco to join Sam's mother; Sam helped care for her grandmother until her death.

At 19, Sam married, but still had college on her mind. Gardening was on her mind, too, as she had a really big garden on ¼ of an acre. She learned a lot – not only about gardening, but about canning, from friends. And it was here that her interest in composting grew.

Eventually, life took her to Reno, where she was a "21" dealer at Harrah's. She worked at that job full-time while attending the University of Nevada at Reno, carrying a full load of credits. One night, she discovered that she had left her I.D. badge at home. Her brother, also a Harrah's employee, came to her rescue by finding a badge with "Sam" on it. And she has been "Sam" ever since.

Her determination paid off, and she earned a B.S. degree in Accounting, with a minor in Economics. With her business background, Sam was offered several jobs, and chose to work in Sacramento for a firm that had Harrah's as an account.

This was followed by Sam working for 30 years in public service for the state of California. Her work there involved auditing major systems as well as investigating "white collar" crime. Unfortunately, a diagnosis of multiple sclerosis forced an early retirement from her work as a manager in the Audits Division.



Sam Ward

She moved to the Rogue Valley, which she loved, with a need to restore her health and start a new life. Following a long-standing dream to fix up an old house, Sam found one, which included a yard that needed fixing up, too!

Today, the house and yard are restored, her health is greatly improved, and life is looking fine all around as she will soon be marrying the man whom she hired to help her fix up the house.

When Sam moved to the Rogue Valley, she already knew about the Master Gardener program. She had learned about it through the University of California at Davis, but was unable to enroll because of her work schedule.

She became a Jackson County Master Gardener in 2007, and has worked hard to establish a composting system for the yard waste that we acquire as we keep up our demonstration gardens. As Head Gardener, you will often find her answering questions, and teaching groups about composting.

Carol Oneal
Master Gardener 2002

October in the Plant Clinic

FALL GARDENING CHORES

October brings harvested fruits and vegetables, falling leaves, the end of the growing season, and the first frost of winter. Shorter days and longer nights rapidly cool the soil and slow growth. Summer 2010 never really warmed up to the historical average but gardeners are an optimistic group. A late start to the growing season meant increased cool weather diseases and earwigs, but gardeners optimistically planted and enjoyed their gardens, both visually and gustatorily. Late ripening tomatoes notwithstanding, we are enjoying the fruits of our labor. The first frost in the area occurs in October, so this is the time to put our gardens to bed and avoid, or even eliminate, some of the problems that end up in the Plant Clinic.

- Dig potatoes and remove excess dirt. Store in a cool, dark environment. Inspect them throughout the fall and remove any that sprout or show signs of damage. Do not use these as seed for next year as this could increase the spread of disease.
- Pick green tomatoes to ripen inside, disposing of any rotten or damaged fruit.



Harvested tomatoes waiting to be enjoyed!

- Prune raspberries, removing weak or damaged canes, keeping the primo canes for fruiting. See [The Garden Guide for the Rogue Valley](#) for specific information on summer bearing and fall bearing varieties.
- Save, dry, store, and label seeds collected from flowers and vegetables.
- Harvest and store squash and pumpkins for fall and winter use. Remove and dispose of the vines. For further information download <http://ir.library.oregonstate.edu/jspui/bitstream/1957/12889/1/ec1632.pdf>
- Clean up garden beds, destroying diseased or

insect infested materials. Mulch beds with a layer of compost. Mulch is not necessary if you planted a cover crop. Cover crops prevent erosion and the roots open up compacted soils, improving drainage and soil fertility.

- Remove fallen leaves and use in the compost pile or completely destroy. Only hot composting will destroy disease or over-wintering insects who have laid eggs on the undersides of the leaf. When in doubt as to leaf



quality, just remove and don't use.

- Inspect the garden for any landscape problems that need to be addressed such as relocation of plants, watering and drainage.
- As deciduous fruit trees lose their leaves and reveal branch structure, look for signs of disease or potential problems. Remove any parts infested with disease such as fire blight, and begin to think about pruning for structural strength and productivity.
- Locate stored supplies and spray materials to prevent fungal and bacterial diseases well as over-wintering insects. Download a copy of EC631 [Management of Diseases and Insects in the Home Orchard](http://extension.oregonstate.edu/catalog/pdf/ec/ec631.pdf) <http://extension.oregonstate.edu/catalog/pdf/ec/ec631.pdf>
- Use EC631 as a guide to plan a dormant spray schedule for the garden. Preventative pest management is more efficient and less environmentally harmful than reacting to the problem next year.

Enjoy the season!

Wendy Purslow
Master Gardener 2006

Splinters from the Board

Jackson County Master Gardener Association Board of Directors Meeting – September 3, 2010

Officers' Reports.

President (Ron Bombick). The Board agreed to decrease the amount that people can spend without an okay from their chair from \$100 to \$50.

An annual meeting of the membership will be held on October 13 at 7 pm. A short membership meeting will precede the presentation. A chit for 50% off a copy of the new *Garden Guide for Trees and Shrubs* will be given to every member who attends.

SOPs (Standard Operating Procedures) will be created by each chair to provide a path to follow for anyone coming into one of the Board positions.

The Executive Committee agreed that the abysmal rate-of-return on our CDs was perhaps the best we could do while keeping the money available.

Richard Brewer and Richard Kugler will work on the irrigation problems, bringing a solution to the Board for approval.

And, last, there's a delay in publication of the new *Garden Guide for Trees and Shrubs*. The book may not be available for the Awards banquet, but will be available for Winter Dreams.

OSU Extension Agent (Phil Van Buskirk). The local Extension office recently replaced all chairs in the auditorium and about half the tables. Phil asked that we do our best to keep them neat and clean.

As a part of OSU's transformation, within 3 years Phil must find local support (excluding grants) of about \$85,000 to maintain the Experiment Station. Current support has reached \$60,000, leaving Phil to find \$15,000 more.

As OSU Extension Service moves through this reorganization, four areas are being discussed.

Administration: There will be a regional administration for Jackson County.

Staffing: Our Extension office will be guaranteed two staff: one agriculture agent and one youth or community development agent.

Fees: There's a committee working on this portion, whose goal is to establish standard fees.

Programs: Distance education is important (e.g., the online Master Gardener course), with the goal of less

travel for staff.

County commissioners have a lot of power and it's important that they buy into the changes to OSU Extension. To persuade the commissioners to okay a taxing district at the May 2012 election, Extension must show them that we provide services to county residents. We're keeping track of clients' residence in the Plant Clinic. When talking with a candidate, please mention that Master Gardeners is part of OSU Extension. Phil is inviting candidates for county commissioner to the Extension office and explaining the services that are provided.

OSU Extension Agent (Bob Reynolds). There are now 90 people on the list for the new class. Bob asks, "Report your hours!" Use either the online service (<http://extension.oregonstate.edu/mg/vrs/>), the paper reporting form or the back of the grocery list.

President-elect (Li Harder). Do you know of anyone who'd be a good candidate for a Board position? Please let Li know. We have received nominations for service awards from 13 people so far, if anyone has more nominations, please send them to Li. A Marketing and Publicity chair is being sought for next year to coordinate overall marketing and publicity needs for the organization. The full slate will be announced in November.

Committee Reports.

Gramma's Garden (Sharon Maurin). Sharon Maurin is resigning. Sharon May will succeed her. The Board gave her a round of applause and many thanks for all her work in Gramma's Garden.

Plant Clinic (Wendy Purslow). She'll encourage the Plant Clinic and Grower's Markets to record the community that people come from. In August, 455 people were served.

We could establish Plant Clinics in many of the small Growers Markets in the Valley, but the problem is in bringing the reference materials, shelter and other things needed to the markets. Many thanks to Mary Ellen DeLuca for bringing our materials to the Ashland and Medford markets and to Chuck Timberman for setting up and taking down the shelter at

both markets.

Membership secretary (Judy Williams). Marketing the two *Garden Guides* is important. We must find someone to handle that position.

Sign for any *Garden Guides* that you take, please!

OMGA Representative (Bill Hunt). Thanks to Vicki Belknap for her work at the picnic! It was a good turnout to eat delicious food.

Apprenticeship Coordinator (Judy Wallace). There's a new apprentice. . . for the Apprenticeship Coordinator. . . Janet Kelly.

Outreach (Jan Purkeypile). The Rogue Valley Farm-to-School Program has contacted us for support.

Greenhouse (Jane Moyer). One of vents in the greenhouse wouldn't close, so that's being replaced.

Winter Dreams (Michael Riding). The date's Nov 6. Tell your friends! There's a fine listing of speakers. Can you host an out-of-town speaker? Contact Jane Moyer.

Ellen Scannell will be speaking on *The Local Dirt*, a local cable TV gardening show.

The meeting was adjourned at 11:45 a.m.

Nancy Hunt
Recording Secretary

Calendar of Upcoming Events

Friday October 1 (10:00 am—12:00 pm)

Board Meeting, 10:00 am—Noon

Thursday October 7 (7-9 pm)

Growing Blueberries in the
Rogue Valley *
George Tiger

Saturday October 23 (6-9 pm)

JCMGA Banquet & Awards
Ceremony

Wednesday October 27 (7:00—9:00 pm)

Low-Water & Deer-Resistant PLants *
Christie Mackison

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



From the Garden of Ron and Marydee
Bompick

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

OSU Extension Service & Jackson County Master Gardener Association's

12th Annual Gardening Symposium



Saturday, November 6, 2010

A full day of classes—9:00 to 5:00

RCC/SOU Higher Education Center
101 South Bartlett St, Medford, Oregon

Registration fee: \$40 includes Lunch

Full-time students half price

For Class Descriptions & Registration Materials:

541-776-7371

<http://extension.oregonstate.sorec/mg>

Also available at the Grange

Jackson County Master Gardener Banquet

Saturday October 23, 2010

Time: 6-9 pm

**At Kids Unlimited
821 N. Riverside Avenue
Medford, OR**

All Jackson County Master Gardeners are cordially invited to the Jackson County Master Gardener Banquet on October 23rd, 2010. This is a special evening to celebrate with the Class of 2010 and to honor everyone's contribution to the Jackson County Master Gardener Association in the past year.

It is going to be a fun and relaxing evening with great food prepared by the Social Committee, entertainment by not only Stan Mapolski and Gary Berlant, but also by the of Class of 2010, door prizes, and award and Certificate presentations.

The Social Committee needs to know how much food to prepare, so please RSVP to Susan Bowden at gardenofeatn@q.com or call her at 541-582-3816 by October 20, 2010.

Please indicate if you prefer vegetarian or meat lasagna. Award-winning coffee will be provided by Good Beans.

**Li Harder
Chairperson, 2010 Awards Committee
Committee Members:
Ron Bombick, Richard Brewer, Rollin Mack,
Bonnie Martin, Joan Long, Carol Oneal, Jim
Scannell**

*Mark your calendar and
come to celebrate everyone's
accomplishments!*