Master Gardening for a Rogue Climate in the Valley by Alan Journet

[Based on a session at the November 2012 Winter Dreams/Summer Gardens Symposium]

Because the primary impacts of climate change involve adjustments in local temperature and precipitation patterns, both the Arbor Day Foundation and the U.S. Department of Agriculture have redrawn their cold hardness zone maps guiding where plant varieties are likely best to thrive.

Models of climate projections for the Rogue Valley have been localized by the U.S. Forest Service Mapped Atmosphere and Plant Soil Systems team and employed by the U. of Oregon Climate Leadership Initiative and the Ashland-based Geos Institute to provide a glimpse of the likely future conditions in our area and our gardens. These analyses alert us to what to expect; they urge reflection about the management tactics we should employ as the century unfolds.

In the Rogue Valley the projections suggest that the coming decades will witness profound changes in temperature with annual averages reaching over 3°F hotter by 2035–2045, and 8°F hotter by 2075–2085. Seasonal increases, however, will likely vary with winters increasing by 1.5°F to 3.3°F, and summers by 2.1°F to 4.5°F between 2035 and 2045. From 2075 through 2085 on the other hand, winters will likely increase from 3.4°F to 6°F and summers from 5.6°F to nearly 12°F, with August potentially reaching 15°F hotter.

While precipitation projections are less certain, the 2035 to 2045 period looks to experience a similar to slightly lower average, with winters experiencing just a little more and summers just a little less. From 2075 through 2085 the area will likely experience an average between five inches less and nearly twelve inches more, with winters receiving about the same as historically to a few inches more and summers a little less.

Additionally, consistent with the general trend already experienced in the West, snowfall will continue to decline, reaching only 35% to 40% current totals from 2035 to 2045 and possibly only 10% from 2075 to 2085. As the region warms, winter precipitation will probably fall at lower elevations as rain rather than as snow at higher elevations. With more early rain, less winter snowfall and snowpack, and general warming, peak river flow will continue its trend towards earlier in the season. This will likely result in an increase of the regional flood risk.

Climate….continued page 9

Figure: Average Annual Temperature across the Rogue Valley Basin; Historical and Projected according to three General Circulation Models: MIROC from Japan, HADLEY from the U.K. and CSIRO from Australia. All projections are based on the ‘business as usual’ scenario in which we continue behaving as we have. The source is Doppelt, Hamilton, Deacon Williams and Koopman, 2008 Preparing for Climate Change in the Rogue River Basin of Southwestern Oregon and is available at (http://www.geosinstitute.org/).
OSU Advisor’s Report

**It is winter.** Everything is dormant. Good to stay inside and read about gardens. After all, nothing much is going on out there anyway. Now wait a minute. It is true that not much is blooming. Only a few vegetables are still there for harvest (unless you garden with protection). Deciduous trees are leafless. However, you could go out and neat up the yard and garden – you know, as you planned to do last fall?

Wait! You might not want to be so neat, both for your plants sake and for biodiversity in general. We see many insects in the growing season, but do not much think about them once it cools off. However, those beneficial insects we want in summer have to overwinter if they will be there to work for us later. Green and brown lacewings are voracious predators of aphids and other small insects. They generally overwinter as adults in the leaf litter under our plants. Remove all the leaves to the compost bin and you may well be removing your predator friends as well. Other insects overwinter as eggs, pupae, or early instars in the soil, leaf litter, on branches or attached to the stalks of plants that have died back or gone dormant.

Being really neat removes not only the old vegetation; it removes all the invertebrates attached to it for the winter. Sure, some of them may be overwintering pests, but some are beneficial and most of the rest are important to other lives in the landscape.

Birds that winter in the Rogue Valley get high value protein from the insects they uncover as they forage through your home landscape. Come spring and nesting time, most song birds will depend upon insects as food for their young. If you enjoy watching birds in your yard, you need to allow insects to prosper there as well.

So keep your leaves in your yard (maybe move some from the lawn to flower beds as mulch), leave old flower heads with their seeds for birds and small beasts, and wait until spring to be so neat. Wildlife in the garden will appreciate you. Besides, there is that new garden book you just got for Christmas – stay inside and read it. Alternatively, go online and read Gail Langellotto’s blog about the biodiversity in her garden: (http://osumg.blogspot.com/2012/12/backyard-biodiversity-whats-in-your.html) or a wonderful New York Times article “So Much Life on a Little Patch of Earth” at http://nyti.ms/UCayRv.

Bob Reynolds
Jackson County OSU Home Horticulture Agent
Master Gardener 2005

---

**BEET BOX**

**Editor**
Michael Fowell: michaelgardenbeet@sonic.net

**Graphic Design & Layout**
Diana Robanske: dkjrjcmga@gmail.com

**Photography**
Glenn Risley: grisley6315@charter.net

**Proofreading**
Maryen Herrett: maryen@charter.net
Susan Kiefer: skief2155@earthlink.net
Linda Holder: lholder@charter.net

**Mailing**
Lead: Pam Harmon Alternates: Valerie Sherier, Barbara Kellis-Ring

The Garden Beet is published monthly by the OSU Jackson County Master Gardener Association, Southern Oregon Research and Extension Center, 569 Hanley Road, Central Point, Oregon 97502. Phone: 541-776-7371

**Publishing Information:** All articles and photos are due by the 10th of the preceding month. Articles should not exceed 400 words per column. Regular monthly articles should be emailed to assigned proofreader. One time articles should be emailed to the editor for review. Photos should be 300 dpi in jpeg or tiff formats. If a photo needs to be scanned, it should be dropped off at the Extension Center in Bob Reynolds office no later than the 10th of the preceding month. If a photo needs to be taken, please contact Glenn Risley at the email address above.

Oregon State University Extension Service offers educational programs, activities, and materials without regard to race, color, national origin, sex, or disability as required by Title VI of the Civil Rights Act of 1964 and Title IX of the Education Amendments of 1972 and Section 504 of the Rehabilitation Act of 1973. Oregon State University is an Equal Opportunity Employer.

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

To each of you this holiday I send a virtual bouquet of Daffodils, Forsythia, and Celandine. I love flowers, and it is fun to think of them from a Victorian perspective. In England during the late 1800’s, people sent flowers to each other to convey messages.

According to the book The Language of Flowers by Vanessa Diffenbaugh, Daffodils meant new beginnings; Forsythia indicated anticipation; and Celandine promised joys to come. As I take on the duties of your incoming board president for 2013, these flowers represent my feelings and my hopes. Master Gardeners are great people, and I look forward to working with you and getting to know you better.

The language of flowers, just as flowers themselves, reflects seasons. This “spring time” of my presidency will be filled with energy, lots of questions, and great respect for all that JCMGA members do to promote gardening. I became a Master Gardener in 2003, and after ten years I still have a lot to learn. I’m like a Daffolil bulb filled with anticipation, waiting to grow. The kindness, knowledge, and generosity of JCMGA members will be my fertilizers. As time passes, you also will be my support. One flower alone has a hard time standing, especially when bad weather comes up.

So we need a full bouquet. Perhaps the following flowers should be added to our collection: Allium (prosperity). Bellflower (gratitude), and Grapevine (abundance). And for our new class we’ll include Starwort as a sign of welcome. It always is a joy to come to the extension where so many exciting projects are taking place. There one can find new ideas, a place to share knowledge, and opportunities to become friends with other gardeners. I hope to see you there!

Jody Willis
President 2013
Master Gardener 2003

Editor’s Note

The new year brings two changes to the staff of the Garden Beet—myself as editor and Diana Robanske from the class of 2012 as the graphic design and layout person. We are replacing Carolyn Trottman and Shari Dallas, respectively. They have certainly left us big shoes to fill and we are hopeful we can do justice to their legacy.

With the exception of Cora Lee, all the contributors from the past are continuing their columns this year. Rather than find a replacement for Cora’s monthly column, I’ve decided to have a random rotation of regular features.

The first one will appear in the March issue and will be called, “The Dead Beet.” This will be the story of a gardening disaster, what the hapless person did about it or what they learned. The idea will be to have an entertaining read, but more importantly, an educational moment also. Marcus Smith proposed the idea and he volunteered to write the first column or two, and he has also offered to edit subsequent ones. For this to be a continuing success, it will require input from all you Master Gardeners with stories to tell. Remember, for everyone out there who knows what to do or not do, there are many of us who don’t. Contributing your stories may save others from some real misery.

The second feature will mirror a column you see occasionally in the Mail Tribune. Remember where the reporter asks, “What d’ya think about them Ducks?” The respondent’s one or two sentence answer regarding them Ducks is accompanied by his picture. Well, we’ll do something similar, but it will be about gardening. A sample question might be, “What do you do about earwig infestations?” The first of these will appear soon.

During the busy gardening season in the demonstration gardens, we will have occasional articles featuring a demonstration garden and the head gardener. This will give the head gardeners an opportunity to tell about their garden, what they’ve done, and what their goals are for the future.

These are not the only possibilities. If you have ideas for a column, please let me know. All suggestions are welcome.

Michael Fowell
Master Gardener 2008
<table>
<thead>
<tr>
<th>Week</th>
<th>Date</th>
<th>Time</th>
<th>Topic</th>
<th>Instructor</th>
<th>SG</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>16-Jan</td>
<td>AM</td>
<td>Orientation and Introduction</td>
<td>SOREC and JCMGA</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Basic Botany</td>
<td>Ron Bombick</td>
<td>1</td>
</tr>
<tr>
<td>2</td>
<td>23-Jan</td>
<td>AM</td>
<td>Rogue Valley Climate and Weather</td>
<td>Greg Jones</td>
<td>21</td>
</tr>
<tr>
<td></td>
<td></td>
<td>AM</td>
<td>What's Sustainable Gardening?</td>
<td>Bob Reynolds</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Basic Botany</td>
<td>Ron Bombick</td>
<td>1</td>
</tr>
<tr>
<td>3</td>
<td>30-Jan</td>
<td>AM</td>
<td>Introduction to Soils</td>
<td>Ea Murphy</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Orientation, Practicum Sign-up</td>
<td>Bob Reynolds</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Weed Management</td>
<td>Peter Pernarelli</td>
<td>17</td>
</tr>
<tr>
<td>4</td>
<td>6-Feb</td>
<td>AM</td>
<td>Urban Tree Care</td>
<td>Tal Blankenship</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Backyard Fruit Production</td>
<td>Steve Renquist</td>
<td>10</td>
</tr>
<tr>
<td>5</td>
<td>13-Feb</td>
<td>AM</td>
<td>Vegetable Gardening/Raised Beds</td>
<td>Marjorie Neal</td>
<td>7</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Principles of Pruning</td>
<td>Steve Renquist</td>
<td>4</td>
</tr>
<tr>
<td>6</td>
<td>20-Feb</td>
<td>AM</td>
<td>Annuals and Perennials</td>
<td>Mo Kelly</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Why is my Tree Dying?</td>
<td>Max Bennett</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Vertebrate Pest Management</td>
<td>Bob Reynolds</td>
<td>18</td>
</tr>
<tr>
<td>7</td>
<td>27-Feb</td>
<td>AM</td>
<td>Pesticide Use and Safety</td>
<td>Bob Reynolds</td>
<td>19</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Lawns</td>
<td>Pam Rouher</td>
<td>12</td>
</tr>
<tr>
<td>8</td>
<td>6-Mar</td>
<td>AM</td>
<td>Soils - amendments and fertilizers</td>
<td>Ea Murphy</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Composting and Vermiculture</td>
<td>Rhianna Simes</td>
<td>5</td>
</tr>
<tr>
<td>9</td>
<td>13-Mar</td>
<td>AM</td>
<td>Garden Entomology</td>
<td>Marsha Waite</td>
<td>14</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Taxonomy/Plant Identification</td>
<td>Myrl Bishop</td>
<td>22</td>
</tr>
<tr>
<td>10</td>
<td>20-Mar</td>
<td>AM</td>
<td>Plant Diseases</td>
<td>Cindy Ocamb</td>
<td>15</td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Plant Problem Diagnosis</td>
<td>Cindy Ocamb</td>
<td>16</td>
</tr>
<tr>
<td>11</td>
<td>27-Mar</td>
<td>AM</td>
<td>House Plants</td>
<td>Cliff Bennett</td>
<td>13</td>
</tr>
<tr>
<td></td>
<td></td>
<td>AM</td>
<td>Volunteer Opportunities</td>
<td>Ron Bombick</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Integrated Pest Management</td>
<td>Marsha Waite</td>
<td>20</td>
</tr>
<tr>
<td>12</td>
<td>3-Apr</td>
<td>AM</td>
<td>Plant Clinic Orientation</td>
<td>Bob Reynolds</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Plant Clinic exercise</td>
<td>Marsha Waite</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>10-Apr</td>
<td>AM</td>
<td>Plant Clinic exercise (reports)</td>
<td>Marsha Waite</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Exam Review</td>
<td>Bob Reynolds</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>PM</td>
<td>Conclusion</td>
<td>Bob Reynolds</td>
<td></td>
</tr>
</tbody>
</table>

Location: Jackson County Extension Auditorium  
569 Hanley Road, Central Point  
Phone 541-776-7371

Breaks: One hour will be allowed for lunch. Participants should bring their lunch. There will be a mid-morning and afternoon break

"SG" Refers to the applicable chapter in your "Sustainable Gardening" text
All regular class sessions are eligible for re-certification for veteran Master Gardeners

12/17/2012  12/17/2012
Germination Jubilation!

Since all signs, (as well the last guest) of the holidays no longer lingers, one can finally curl up with a sigh of relief then settle in with keyboard or slick pages of new seed catalogs just waiting their perusal. However, for those whose curiosity is still calling, behold! Let your cravings be cultivated by the sowing of that culinary creation, cardoon.

There’s nothing quite like this colossal plant. First introduced to California soil by Italian farmers in the 1920’s, C. cardunculus has become a favorite food sought after by gourmet gardeners on this continent. While being cousin to the artichoke, cardoon is grown for its fleshy leaf stems instead of the flower buds. While there’s comparatively little flesh from an artichoke, several stalks of cardoon will heartily feed four guests.

To promote rapid growing, sow seeds by mid-January or early February at the latest. Early sowing also leaves a small window for reseeding in case of germination failure. Sow seed heavily since germination is typically sparse and about 20% will not be of good quality. These are not for the faint of gardener’s faith, so pull up your patience and be prepared to sit a spell for the sprouts to spring. Cardoon is worth the wait!

Start by premoistening sterile seedling mix with warm water. It should be damp but not soggy. Fill 4” pots with mix then sow seeds (one per pot) about ¼” deep. Lightly water pots with a weak 2 to 1 solution of fish emulsion and kelp. Place pots where the soil temperature ranges between 65°-75°F.

Hopefully you’ve had plenty of seed catalogs to keep you occupied, since as with a watched pot, a stared at seed will not sprout. Are you still with me here? You should be seeing the first sprouts from 10–20 days after sowing. Once you’ve a fair number of sprouts that are an inch or two high, cull out deformed, runty, and albino seedlings. Transfer sturdiest plants to a strong light source. Keep them well moistened, not waterlogged, with a 50% strength fish emulsion solution. You want your plants to have a continual growth spurt until they’re ready to pot up.

Once the seedlings have reached 4” to 5” of top growth, pot them up. One-gallon containers work well since these babies will be confined for a long while. Fill containers with a mixture of good potting soil and organic compost. Plant seedling at same depth as it was previously growing. Water thoroughly. Keep plants protected indoors beneath a good light source and consistently moist. Fertilize once per month with full strength fish emulsion.

Transplant your cardoon (spacing 3’ apart) to beds that are well amended with lots of organic compost and located where they’ll receive some partial late afternoon shade. Continue regular watering and feeding once per month.

Cardoon stalks can be harvested 120 days after planting by snapping or cutting off near the plant base. Early stalks are tenderer than later in the season when the plant starts to bloom. The roots may also be consumed.

Since cardoon, like its close relation the artichoke, is a tender perennial, it needs to be cut back to the ground in autumn. Cover with a good layer of straw or leaves that are secured with a circle of wire. Remove covering when you notice new growth in spring. Then be ready to savor those first sweet tender stalks.

Recipe: Braised Cardoon with Toasted Walnuts

1lb cardoon, trimmed, boiled for 40 minutes, then cut in 1” pieces
4 cloves garlic, smashed
1 onion, peeled, quartered and sliced
1 each green and red pepper, quartered and cut in crosswise strips
2TB olive oil
¼ cup dry sherry
3TB agave syrup
1TB fresh rosemary, minced
½ cup toasted walnuts
Extra virgin olive oil

Heat olive oil in large sauté pan over medium heat. Sauté onions and garlic until limp and lightly brown. Add cardoon and red pepper pieces and cook for another 2–3 minutes.

Turn heat to high then add dry sherry and bring to a boil. Stir in honey, rosemary and walnuts. Let mixture simmer down to a glaze.

Turn off heat and remove pan. Drizzle with a little extra virgin olive oil. Add fresh ground salt and pepper to taste, gently toss then serve at once. Makes about 4 servings.
My favorite herbal shrub is undoubtedly lavender but a contender would be elderberry. This herb has been selected 2013 Herb of the Year by the International Herb Association. Elderberry is a deciduous multi-stemmed shrub that usually grows to about 12 feet but will reach 50 feet in treelike species. It is found in most parts of the world in Zones 5 to 9 and it tolerates a pH of 5.5 to 7.5 in either sun or light shade. Obviously, not a fussy plant although it does prefer a moist fertile soil. The dull green $3\frac{1}{2}$-inch slightly toothed leaves are opposite and have an unpleasant odor. One of Shakespeare’s characters in Cymbeline refers to “the stinking Elder.” In summer the attractive whitish flowers appear on old wood in large terminal clusters. The fruit is a small $1\frac{1}{4}$-inch drupe that can be amber or red (sometimes toxic) but we’re most familiar with black or purple. There are about 25 species of elderberry which are members of the Caprifoliaceae (honeysuckle) family but the ones we know best are S. nigra the common or European elderberry, S. canadensis or eastern elderberry and S. caerulea the western blue or blueberry elder. Propagation is no problem at all: suckers, cuttings and seeds are very successful. Holly Shimizu, the Executive Director of the U.S. Botanical Garden, says elderberry is an “extremely high maintenance plant to keep it in check.” The herb is generally considered too “vigorous” for the home garden, but in Europe it is prized as a hedgerow. Elderberry is a repellant for aphids as well as flies and in the British Isles it was grown next to privies for that purpose. The box elder is not related.

Evidence found at diggings in Switzerland and Italy shows that elderberry has a history dating to the Stone Age. Many occult powers have been attributed to elderberry. When passing a plant, the hat should be tipped in respect but a baby’s cradle should not be made of the wood for fear of bringing harm to the baby. If you dreamed of elderberry, illness was on the way, but if it was harvested on April 31 and put on doors and windows of houses, witches would stay away. It was often considered a symbol of sorrow and death, but a twig carried in the pocket was a charm against rheumatism. A spirit lived in the elderberry that would haunt anyone cutting the plant down without prior permission from the spirit; silence meant consent.

Medicinal uses for elderberry include treatments of colds, flu, cuts, abrasions, hangovers, and chilblains and it was often referred to as “nature’s medicine chest.” John Evelyn called it a remedy “against all infirmities whatever.” Elderberry is not listed in the Physicians’ Desk Reference for Herbal Medicines. The roots, stems and leaves contain substances that produce cyanide and children have gotten sick playing with whistles and blowguns made from the wood. Culpeper stated, “It is needless to write any description of this, since every boy that plays with a pop-gun will not mistake another tree for the Elder.” (The stems contain pith that is removed.) Alternate names indicate this use as well: pipe tree and bore tree. Native Americans made use of the young stems for basket making.

In spite of the medicinal warnings, ripe purple or black cooked elderberries are harmless and the flowers are thought to be nontoxic. The tart berries, which birds like, are used for jellies, syrups, chutneys, sorbets, flavored vinegars, ketchups, and wine. A few berries added to apple and pear pies reportedly improve the flavor. The juice has also found use as an additive in inferior Moselle wines or cheap ports for both taste and appearance. At one time the practice was so common in Portugal that it was outlawed and growing elderberries was illegal. The flowers have a slightly lemony taste and are fried in batter and used for flavored vinegar. The buds were sometimes pickled as a substitute for capers. The dried flowers found use in teas. Linnaeus claimed the flowers were fatal to turkeys and peacocks.

The genus name most likely comes from the Greek word, sambule, meaning a musical instrument or pipe. Elder is derived from an Anglo-Saxon word meaning fire because the hollowed out stems were used to provide drafts. The wood is extremely hard and was used for skewers and needles. Cobblers used the wood to make nails for shoe soles.

As you might expect, elderberry was used for making dye. The roots and older branches yield black dye, the berries produce blue and purple dyes and the leaves give a green or yellow dye. Culpeper claimed “the hair of the head washed with the berries boiled in wine is made black.” Elderberry compounds also enhanced the skin by smoothing wrinkles and fading freckles. Seems like a miracle!

Ellen Scannell
Master Gardener 1986
Jody Willis

Jody spent her childhood in Indiana, moving to Vermont as a young adult. She stayed for over 40 years, raising a family there, earning an EdD, and culminating a career in education as the head of the teacher-training department at a small private college.

The turn of the century brought major life challenges and change for Jody. She decided on a cross-country road trip to gain a fresh perspective and sort out what her next chapter in life should be. She took a sabbatical and filled it with seeing and doing things she had never before had the time to do. There were national parks to visit, and friends and family members with whom to get reacquainted. Setting out, there were anxious moments when she questioned her resolve, but friends had thrown her a going-away party, so she couldn’t easily turn around and go back, now could she? Well, the further she went, the better it got.

As luck would have it, Jody found herself in Ashland about a month into the trip, and it struck her as a good place to start a new life. She found it had all the things that are important to her: small town ambience with the intellectual stimulation of a university; a diverse population; a host of cultural opportunities; and weather conducive to outdoor activities year-round. Vermont winters had been more about hibernation, with short forays out for skiing and snowshoeing.

Acknowledging a practical side to her personality, Jody wasn’t ready to immediately jump into the deep end of the Ashland pool. She first dipped her toe in the water by renting a place here for two months, and then headed back to her job in Vermont. In each subsequent year she waded in a little deeper, until after five years and retiring from her job, she moved here full time. She finally sold her lakeside home in Vermont just last year.

Besides her active role in JCMGA, Jody volunteers at OSF, sings with the Siskiyou Singers (she served two years as the choir’s president), takes OLLI classes, and walks faithfully three times a week with a group who call themselves the “Walkie-Talkies.” (That pretty well describes what they do in addition to getting their exercise!)

Jody is the mother of two sons and a daughter. Her daughter lives in Florida and just recently provided her with an additional grandchild, to make seven total.

One son lives in San Diego, and has worked as an exotic animal veterinarian. He had worked for the San Diego Zoo and called Jody one day to tell her he had just completed two necropsies—one on an elephant and another on a tarantula. (Did you know that elephant necropsies require a wet suit?) He now works for Pfizer using nano-technology to do cancer research.

The other son is an attorney who recently took a professional break and went to Vietnam. While there, he met a Vietnamese woman who was educated in Europe and has an advanced degree in artificial intelligence. They plan to be married in Vietnam, and Jody is going for the engagement ceremony, a much bigger deal in traditional Vietnamese culture than the actual wedding. Jody loves to travel; she has visited every continent except Antarctica. Even so, this could prove to be logistically challenging. She is flying into Hanoi, where her son will meet and transport her and one very large suitcase on a motor scooter to a village several miles away. She will spend eight days there meeting the bride’s family. Since she will be in the neighborhood, she will then travel on to some other sites, including Angkor Wat in Cambodia (the largest Hindu temple complex in the world), and Luang Prabang in Laos.

in 2003, Jody became a Master Gardener. Partnering with Jan Purkeypile, she used her educational expertise to create a student curriculum for Grandma’s Garden. This has evolved into the current student Practicum. She continues to be part of the Practicum as a substitute instructor.

Jody is especially enthusiastic about her new role in JCMGA: she will be president in 2013. Two goals she would like to pursue are: enrichment of the educational components of the organization; and enhancement of community outreach services, including expanded support for local community gardens. We look forward to your leadership, Jody!

Carolyn Wolf & Michael Fowell
Master Gardeners 2008
Reduce, Reuse, Recycle

“Last year,
Americans used enough plastic water bottles to stretch around the earth 190 times—that is over half way around the earth each and every day of the year!” (Britta water filter commercial)

Recently Bob Reynolds handed me a white paper titled "Bottled Water in Oregon" from the Institute for Water and Watersheds at OSU. I would like to present some of the highlights here. If interested, the entire white paper can be found at: http://water.oregonstate.edu/sites/default/files/bottled_water_v5.pdf

The marketing of bottled water has been around since the early 1700’s when it was believed to have medicinal qualities.

Almost half of all bottled water is in fact tap water. In the state of Oregon, 30% of the bottlers get their supply from a municipal source.

In 1976, U.S. per capita consumption of bottled water was 1.6 gallons per year. By 2011, that had increased to an average of 29.2 gallons per person.

Many consumers believe that bottled water is a “healthier option,” but tests have shown that public water can have lower levels of restricted substances.

Five companies hold 96% of the market: Nestle, Pepsi, Coca-Cola, Crystal Geyser, and Dannon.

Last year about 18.7 million barrels of oil were used to produce water bottles for the U.S. market, releasing 2.75 million tons of CO2 into the atmosphere and when the energy requirements of bottling and transporting are included, the amount of CO2 increases to 32-58 million barrels of oil.

Only 23% of water bottles get recycled. Since the U.S. consumes 50 billion 16 oz. plastic bottles a year that means 38.5 billion bottles are not recycled each year.

In Oregon, Southern Oregon University, University of Portland, and Pacific University have banned the sale of bottled water on campus.

The cost of bottled water can be as high as 2000 times the cost of tap water.

Consumers have to trust the quality of their bottled water blindly because many bottlers do not include information on origin and purification processes on labels.

“It is interesting that people spend a lot of time looking at organic food, organic vegetables, reading the labels of what they’re going to eat. However, when they choose to ingest a liquid beverage, whether it is bottled water or a carbonated soft drink or an energy drink they are not exploring the source. Yet that is the one thing that they are going to drink that is going to touch every single organ of their body.” (Steve Emery, CEO of EARTH2O)

Jane Moyer
Master Gardener 2005

FFEV Offers Master Food Preserver Course

Utilize Garden Bounty to Stock Your Pantry

So, you’re a Master Gardener! Does your garden overflow with more veggies than you can eat and give away in a timely fashion? Isn’t it wonderful? Rather than feed the excess to your compost pile, FFEV (Family Food Education Volunteers) invites you to an eight-week learning adventure in the food preservation arts.

Along the way student trainees learn how to harvest and prepare garden produce for preserving, the ins and outs of food preservation equipment, how to water-bath and pressure can safely and efficiently, as well as a host of other skills! These skills include preparing fruits, vegetables, herbs, and snacks in a dehydrator, making delicious jerky and sausage, harnessing the natural process of fermentation to create sauerkraut, crock-pickled vegetables, and yogurt, turn surplus milk into soft cheeses, and make optimal use of a freezer. Food safety and nutrition are both emphasized. Set up and use a home food storage system that works for your family, and learn a bit of seed saving as it relates to food security. Labs give students opportunities to practice learned skills under qualified supervision to gain confidence.

The Master Food Preserver Course is offered only in the spring of every other year. Orientation is April 24 from 9-11:30am. Classes are held on Wednesdays in the Extension Auditorium & Kitchen from 8:30am-5pm beginning May 1, 2013 and finishing June 19, 2013. Cost of Course is $120 + $30 for the manual (a couple may share this resource) and 40 hours of educational service time which can be accomplished in a variety of ways.

If you have questions, please contact Michele Pryse via email: pinksummer12@gmail.com
Rain that falls will tend to change its pattern with more heavy rainfall days and fewer light rainfall days. Unfortunately less water is likely to be available for irrigation during late summer and early fall. Meanwhile the general trend towards toward hotter conditions and little, if any more precipitation will enhance the probability of extended heat waves, droughts, and wildfires.

At the Jackson County Master Gardeners’ “Winter Dreams, Summer Gardens” Symposium a session on local climate change impacts incorporated the development by participants of some local recommendations.

**Participant Recommendations**

The planting recommendation urged: using more native plants incorporating transitions to varieties more tolerant of hotter, dryer conditions; employing more drought tolerant crops; encouraging nurseries to promote and plant varieties better suited to the future climate.

General management recommendations encouraged: recapturing winter/spring rainwater in tanks and reservoirs for summer/fall irrigation; seeking farm subsidies to promote such activity; reducing use of petro-chemical fertilizers; growing more food using natural fertilizers/manures; employing barley/winter wheat as cover crops; encouraging mulch/composting to preserve soil moisture; adopting xeriscape landscaping wherever possible.

In terms of general food production participants suggested: buying and thus growing and preserving more food locally to lower transportation costs and maybe provide potential for sale to lower US states; planting/managing gardens communally rather than just individually.

Education of the public was suggested: to encourage a more realistic attitude about what food looks like thus lower unreasonable aesthetic expectations that demand pesticides and generally to make the public more aware of the consequences of climate change and the difficulties it imposes on food production.

Some general suggestions were: promote a better rail system for food and freight transport and reduce road transportation needs; remove lawns, eliminate gas/petro lawn mowers by using rakes and hand mowers; promoting more intensive small scale gardens and farms; encourage green roofs that reduce space conditioning needs.

Alan Journet  
Professor emeritus  
Biology & Environmental Science  
Southeast Missouri State University  
Cape Girardeau, MO 63701-479

Alan Journet and a number of area residents have established a regional grassroots Southern Oregon Climate Action Network with a mission of promoting awareness and education about climate change and stimulating action to address it.

Southern Oregonians interested in taking action are invited to join us at the next meeting on Tuesday, January 29th from 6:30 to 8:30 pm at the Medford Public Library 205, S. Central, Ave., Medford.

---

**Here Comes The Practicum (Again!)**

It’s a new year. And with the new year comes a new Master Gardener class. And with the new class comes the Master Gardener Practicum (the MGP). In only it’s second year, the Practicum is going stronger than ever. But what is the Practicum?

A little history: the Practicum was created when two former propagation programs were combined to create a single program that provides an opportunity for students to experience hands-on propagation of edible and ornamental annuals and perennials from seeds, storage organs, divisions, cuttings, and transplants. After caring for the starts from the first week of February through the middle of May, the plants that have been raised are sold at the Spring Garden Fair and an After Sale.

Students are encouraged to sign up to work three hours each week in small groups. Veteran Master Gardeners who have been trained as mentors lead each group, teaching propagation lessons and directing students in caring for the plants. Scheduling one group to meet each morning of the week (except Wednesdays when students are in class and mentors meet) ensures that the plants receive daily care. This year, afternoon groups will also be added on Tuesdays and Saturdays.

Since saying good-bye to the 2012 class last May, the mentors have been working in small groups to get ready for the incoming 2013 class. Committees were formed to review curriculum, revamp the record keeping system, rework the MGP facilities, order seeds, redesign the three MGP booths at the Spring Garden Fair, and revise the system used during the week of the Spring Garden Fair for setting up booths and transporting plants to The Expo.
The Douglas Fir, Oregon's official tree was of the botanists was the young David Douglas. (The Douglas Fir, Oregon's official tree was named for him). Douglas was the first to collect and send back to England, the Oregon Grape.

Oregon Grape for its State Flower?

In 1825 a group of botanists from the London Horticulture Society came to the Pacific Northwest on the ship William and Mary anchoring in the mouth of the Columbia River and proceeded to collect plants and trees. One of the botanists was the young David Douglas. Years later in 1890, George B. Mimes, assistant secretary of the Oregon Historical Society, began a campaign to have the Oregon Grape designated as the State Flower. In 1892 a paper was read by E.W. Hammond of Wimer in Josephine County on several flowers and he stressed the beauty of the Oregon Grape. George Mimes immediately made a motion that the Oregon Historical Society adopt the Oregon Grape as the State Flower. The motion won by a large majority.

Almost seven years passed before the State Legislature took action. By this time the Oregon Federation of Women’s Clubs had lined up behind the Oregon Grape. In January 1899 a committee of theirs shepherded a bill through the legislature. It passed the House and the Senate on January 30 and 31 respectively and unanimously.

Thus as the poets have penned “thou wildwood flower of Oregon, thou sunset flower, thou sunlit flower, thou golden flower of Oregon” became our official State Flower.

(Nota: Oregon Grape of the Berberis family (Barberry) is called Berberis aquifolium by older botanists. Modern books list it a Mahonia aquifolium. It is a nice evergreen shrub with golden clusters of flowers in early summer and deep glaucous-blue berries in the fall. Early housewives gathered the berries, mashed, strained them and added sugar, cup for cup. Then boiled the mixture as for regular grape jelly. This made a tart jelly with a distinctive flavor.)

Wanda Hauser
Master Gardener 1989

As a result, the propagation lessons have been rewritten and the order in which they are taught has been reworked. On-line videos have been added to many of the lessons. Video links and most “handouts” will be sent to students in advance by email to allow them to preview the information. The hope is that students will get more from each lesson if they have common prior knowledge. A secondary effect will be the saving of reams of paper. Paper copies will still be available for those who don’t have email available.

Three computer whizzes from the 2012 class volunteered to completely redo the record-keeping system to make it more friendly for non-techies, more accurate, and more able to provide information that can be analyzed at the end of the season. Based on the system used in Josephine County, plant labels were redesigned to provide more information and to look more professional.

The plastic covering the big greenhouse has been replaced. Usable sections of the old plastic were recycled to recover the lathe house. Spatial geniuses realized that turning the tables in the big greenhouse to run lengthwise would create more surface area for plants and make watering much easier. Metal tables from the ancient glass greenhouse were reclaimed. Additional plastic risers were purchased to add plant space in the lathe house. Plans have been made to remove the old codling-moth infested apple tree behind the Prop House to make room for an additional greenhouse donated by Terry Halter. Two heeling-in beds have been constructed to hold donated transplants until students can work with them.

A committee was formed to review last year’s seed list and determine what should be ordered for this year. Head gardeners were contacted to arrange for plants that can be divided or offer cuttings. This is one area where the help of the entire JCMGA membership is needed. Donations of plants from home gardens are vital to the Practicum program during February and March. These donations can be left by the MGP classroom door. Mentors will be on the grounds every Wednesday morning to care for donated plants and arrangements can be made on other days by emailing Jane Moyer (janemoyer@connpoint.net) or Virginia Brown (virginia@bioelectricshield.com). (Be sure to fill out the information sheet that can be found in the black mailbox and attach it to the plants being donated.)

In the coming months a committee will be working on redesigning the Spring Garden Fair booths to be attractive and efficient. A second committee will work out moving plants and equipment to The Expo and back again for the After Sale as well as setting up in both places.

At times, extra help is needed in the Practicum. A “Friends of the MGP” list, to be made up of Master Gardeners who would be willing to help with special projects, is being developed. Please let Virginia Brown or Jane Moyer know if you would like to be added to this list. No Practicum experience is needed to be a friend.

And, so, along with Happy New Year, happy propagating!
Splinters from the Board

Jackson County Master Gardener Association
Board of Directors Meeting – December 7, 2012

MATTERS FOR DISCUSSION

Financial Report – Judy Williams reported there was one correction to the November Financial Report, in the area of Marketing/Publicity and Spring Fair due to misallocation.

The Budget Committee has met and reviewed the budget for 2013. It will be sent to members of the 2013 board to be voted on at the January 2013 Board meeting.

Scott’s Garden – Linda Holder met with Dan Pope, the person taking over for Scott at KDRV. Dan indicated that management views the segments positively and they have received favorable audience response. We will more than likely be included in next year’s programming.

Audit Committee – Diane Sietz reported that we are financially in order. She recommends we open a CD or a Money Market to keep less money in the checking account.

Our social events – Diane reported we spent a large amount this year on our various social events. She researched how much other non-profit organizations, similar to ours, spend on social events. Of the seven different groups that she researched, none of them spend the amount we do.

Bob Reynolds summarized the board discussion by saying, that as an association we try to get people to work for free. We had 20,000 hours of volunteer time this year, which equals $350,000 of value. Our social events help retain our membership. We should continue to review the budget every year to make sure we have enough money for our educational programs and then make decisions about how much goes toward our social events.

Ballot discussion – Linda Greenstone shared that there were a few recommendations to be made after the counting of the ballots. 1) As per the bylaws, we need to have the ballot box secure. 2) Ballots need to be member specific and blank ballots should not be put next to the ballot box. 3) The format of the ballot needs to be different to help with fairness in voting and to make the directions simpler. A discussion pursued and the Board recommendations were as follows: Jody Willis, the new Board President, should appoint a committee to review the ballots and how to make the voting procedures work with the new bylaws. It was also suggested that a bio and picture of each person running for office be placed in the Beet prior to the election.

MATTERS FOR INFORMATION

Plant Clinic – Wendy Purslow reported we have had a total of 3,672 contacts in the plant clinic this year plus 77 through the "Ask an Expert" program. Stan Mapolski often tells listeners on his radio show to call the Clinic when they have gardening questions.

Katy Mallams will be the new Plant Clinic representative for the board next year.

Community Outreach – Bonnie Martin reported that the most recent newsletter sent out by the Gospel Mission has a short article and pictures about our connection with the Mission.

Bonnie is working with Hannah Ancel of Access as well as Mary Foster to create an organization representing the many community gardens in Jackson County. This would allow sharing of resources, education and communication between gardens. Our goal is to get more involvement between MGs and community gardens.

Ron Bombick indicated we started the Community Garden Grant program a year ago as a pilot program to put more emphasis on education. Judy Williams mentioned that we have an item in the draft budget for the program. Ron made a proposal to continue the Community Garden Grant for one more year. The motion was passed unanimously.

OSU Advisor – The class schedule is now finished for the new 2013 MG program. Bob has a schedule, if anyone would like to see it. Although we currently have 34 people signed up, Bob foresees a full class.

Extension Advisory Council, State and County report – Linda Holder reported that she has attended the meetings throughout the summer, and there was much discussion as to whether or not the Jackson Soil and Water Conservation District would be moving to our site. They have decided not to move here.

Archives – Joan Long is stepping down as head of the Archive Committee and Linda Holder is taking her place. The committee is responsible for collecting and preserving the news and information for the future MG membership. Everything is currently stored in the white cabinets across from the plant clinic including every Beet since the beginning of our association, 32 years ago. Everyone is welcome to look at the Archives. Contact Joan Long, Linda Holder, or Diane Sietz if you are interested in checking out information.

School Grants – Barbara Davidson reported we have spent our allocated monies. We have given money to every School District in the county.

Membership – Sharon May reported that of the 450 current MG members, we currently have 100 membership renewals. Sharon will be sending out a reminder to members that have not renewed their membership. We have saved $25 dollars in postage by posting the membership renewal forms in the Beet.

Other Business

Quarterly Meeting – Dolly Travers will be in charge of the quarterly meetings next year taking over from Honey Brown.

Social Chairman – Michelle Kaplowitz feels the Awards Banquet is a wonderful thing to do for the new class. We may want to consider having the catering done by an outside company.

The next Board meeting will be January 11, 2013, at 10:00 am in the Extension Auditorium.

Linda Greenstone – Recording Secretary
Master Gardener 2009
If you receive a membership renewal reminder in the mail this month, it’s because we have not heard from you about extending your Master Gardener Association membership another year.

Please fill out the entire membership renewal form and return it with your $15 check. If you are an active volunteer with JCMGA, then you must also fill out the volunteer service form. You can return both in the same envelope to the extension office between 8am—5pm weekdays. We look forward to hearing from you.