

April, 2015



# THE MASTER GARDENER™



Josephine County OSU Master Gardener™ Association Newsletter

## PRESIDENT'S COMMENTS

By John Farias, President



I have two stories to share with you over the next two newsletters. Both took place early on after joining the Master Gardener Program. In fact these types of experiences had a lot to do with my decision to further educate myself on gardening. Besides, Carolyn just wanted me out of the house because I was driving her crazy.

The first story is about the “Vanishing Trees”. It started when I discovered how easily you could start Japanese maples from seedlings that sprout underneath their parent tree. Being an enthusiastic or out of control gardener, I decided to transplant all the starts into one and two gallon pots. Soon I had over one hundred pots sitting next to a few other pots from the nursery that I had not planted yet. As the saplings and number of pots grew I became the neighborhood celebrity...owner of the “Farias Forest”. I proudly gave them away to anyone who wanted them but the new saplings came faster than I could give away the old ones. A normal person would have just stopped transplanting the new saplings but I could not help myself.

They were reaching about 18 inches when I read something about potted plants needing frequent fertilizing because of leaching issues every time you water. I went to the local box store and said I needed fertilizer for my trees. I forgot to mention that they were in pots not in the ground. He asked if they were nature trees and, because I did not want to say no, I said ‘of course they are, I am a Master Gardener.’ He then instructed me on how much fertilizer to use for each tree. With the amount of fertilizer I put in each pot I believed the trees would triple in size in a very short time. A week later the “Farias Forest” was completely dead. I was convinced it was caused by a bug brought illegally (Continued on page 4)

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## GROWERS' MARKET

The Master Gardener booth returns to the Growers' Market on April 18th. If any recertified senior is interested in taking on the responsibility of being the lead for the booth for a few weeks, please let Peter and Lori know. You can call them at 541-479-5353 or contact them by email - [xpm93546@mac.com](mailto:xpm93546@mac.com). Thank you!

### Special points of interest:

- 2015 Elected Officers
- 2015 Appointed Coordinators
- Upcoming Events
- Editor Notes
- Birthdays

## **BEETLES: THE NOT SO WELCOME POLLINATORS**

When we think of pollinators we usually think of bees and butterflies. However, before these more advanced insects arrived on the scene there were already many flowering plants that required animal pollination. These primitive plants, including magnolias and water lilies, coevolved with beetles, the most common pollinators at the time. The flowers of these plants tend to be white or off-white and are heavily scented with aromas ranging from fruity to spicy. To be more accommodating of their beetle pollinators, these flowers tend to be large and open with numerous stamens making pollen and nectar readily accessible.

Unfortunately, being beetle-pollinated also has its liabilities. Beetles tend to be marauders readily damaging the reproductive parts of a flower and their biting mouthparts and strong, spiny legs which are used to propel themselves deep within a flower in search of more rewards. To protect their ovaries, both the magnolia and the water lily have evolved hard, chambered structures. These seed pods are often used in dried flower arrangements.

One of the strangest pollination syndromes is the relationship between the Victoria water lily of South America and its scarab beetle pollinators. This water lily blooms in the late afternoon with its large bud opening to a 15 to 18 inch glowing white flower that releases a strong odor of tropical fruit while also radiating heat. These features attract burly scarab beetles, similar to our June beetles. The beetles stay in the flower overnight enjoying the spa-like conditions and nectar. The following morning the flower cools, the scent ceases and the flower, which has turned a magenta color, now closes its petals trapping the beetles inside. The incarceration of these squirming beetles assures pollination by the time they are released that evening.

Wild ginger, another primitive plant native to our area, relies on carrion and burying beetles for pollination. These beetles merit 'Beneficial' designation in the role they play as undertakers hastening the decomposition of dead animals.

(Continued on page 5)

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### **STATEMENT OF POLICY**

Information provided by the Josephine County Master Gardener Newsletter is accurate to the best of our knowledge. However, readers must assume all responsibility for their own actions based on information found in this publication. If, and when, a company or product is named in an article, it is not an endorsement from the Master Gardeners, Josephine County, or the OSU Extension Service. Alternate gardening methods are sometimes presented for your information and consideration, but they are not necessarily the only approach to gardening problems.

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### **EDITOR NOTES**

Please submit notices and articles to the editor, Ruth Reel.

You can always e-mail to the editor:

**reelsox@grantspass.com**

Or mail to: 3990 Galice Rd., Merlin, OR 97532.

Or call at: 541-479-7702

**Please let the editor know if you have changed your address, phone # or e-mail address.**

**Please add to your 2015 Directory:**

Paul Scholfield, 1698 David Creek Rd, Selma, OR 97538, 541-597-4337, bodhis@hughes.net

**Changes in 2015 Directory:**

Katie Economou, Phone #, 541-441-1668

Nancy Pyle, email, pyle45jack@gmail.com

## TREASURER'S REPORT

By Julie Kaszuba, Treasurer

Cash and savings totals: As of 2/28/15

Checking: \$18,510

Savings: \$21,356

CD: \$3,611

Total Assets: \$43,477

Total Income: \$3,467. This comes from Garden Guide Sales (\$130), SGF; Booth Rents (\$280), Donation from Seed Sale FBO: K-12 (\$30), 2015 Dues (\$1,320), Bulb Sales (\$37), Perennial Sales (\$50), Sales from 2015 Calendar Planner (\$403), Member Purchases; Vest/Apron (\$956), T-Shirt Sales (\$261).

Total Expenses: \$1,590. This comes from Plant Clinic Ref. Books (\$112),SGF; Supplies (\$89) Temp Nursery Lic. (\$5), SOS; Ads (\$264) Supplies (\$185), G.H. Supplies (\$144),

Secretary supplies (\$18), K-12 supplies (\$81), Ads; A-Z renewal fee (\$70), Apron/Vest partial pmt.(\$500) Newsletter; Postage (\$34), Printing (\$30), Social; Bingo supplies (\$32), 2015 Directory supplies (\$26).

\*\*These figures are based on reconciling checks and deposits to the 2/28/15 bank statements.

\*\*Reminder - When shopping at the Grange Co-op & Fred Meyer Reward Programs, don't forget to have them credit your purchase to Jo.Co.Master Gardeners.



## GARDEN PONDERINGS BY KAREN PLEASANT, MG COORDINATOR

### The Habits of Master Gardeners

One of my favorite things about working with the Master Gardeners of Josephine County is there is constant opportunity for learning new things; and what better to learn more about than garden plantings and the great outdoors! I work with some pretty savvy gardeners and they tell me the same thing - they continue to learn through Oregon State University and from other gardeners as well. I'm sure that you would all agree that Master Gardeners are special people: Ones who give across this list online created by Audrey of Emmitsburg, Maryland that describes the habits of MGs so well!

### You Know You're A Master Gardener When:

10. You rejoice in rain...even after 10 straight days of it.
9. You have pride in how bad your hands look.
8. You have a decorative compost container on your kitchen counter.

7. You can give away plants easily, but compost is another thing.
6. Soil test results actually mean something.
5. IPM rules!
4. You'd rather go to a nursery to shop than a clothes store.
3. You look for gardens open to the public whenever you go on vacation.
2. Your non-gardening spouse is actually getting involved with your garden endeavors...digging ponds, building bird houses, watering, pruning, turning compost piles, and planting...

And you definitely know you're a Master Gardener when...

1. You are surrounded by terrific people who share your passion!

The Class of 2015 will be finishing their classroom portion in early April and they will have prevailed in completing the 13 weeks of "brain overload" and are all working so hard to finish their other volunteer requirements as well. If you haven't met any

### *HABITS OF MASTER GARDENERS*

of them yet, please come to the potluck at noon on the last day of class, April 9th, and meet this wonderful group of folks who will soon be joining the realm of the Josephine County Master Gardeners. Good job trainees!



## 2015 ELECTED OFFICERS

President ..... John Farias  
1st Vice President ..... Charlie Newsom  
2nd Vice President ..... John Etchells  
Secretary ..... Pat Etchells  
OMGA State Rep ..... Guy Young  
OMGA Alt. State Rep ..... Candace Bartow  
Past President ..... Peter Pernarelli

## APPOINTED COORDINATORS

Treasurer ..... Julie Kaszuba  
Green House Managers ..... Tracey Raggi/  
..... Deborah Dunham  
Plant Clinic ..... Wilma Christian  
SOS Garden Seminar ..... Terry Ruitter  
Communications ..... Steve Schoen  
Spring Garden Fair ..... Charlie Newsom  
Newsletter Editor ..... Ruth Reel  
Hospitality Chairman ..... Bob Wilson  
Special Projects ..... Sybil Longinotti  
Publicity ..... Art Reel  
Historian ..... Carolyn Farias/Nancy Scheffel  
County Fair ..... Charlie Newsom  
Growers Market ..... Peter/Lori Pernarelli  
K-12 Program ..... Lilly Pattee  
Mentor Committee ..... Lori Pernarelli  
Paint Your Heart Out ..... Sybil Longinotti  
Volunteer Hours ..... Karen Pleasant  
Computer Coordinator ..... Steve Schoen  
Webmaster ..... John Farias  
Perennials ..... Jean Kitchen/Joan Foley  
Young Master Gardeners ..... Ruta Warren  
Master Gardener Coord ..... Karen Pleasant

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(Continued from page 1 President's Comments)

into the United States on a ship delivering toys that your kids had to have but will never play with after the first two days. Two weeks later I attended a class on the proper use of fertilizer and I identified the bug; *it was me*. The first clue was when the instructor stated "if one ounce of fertilizer is good for the plant two ounces is not better", let alone twenty ounces.

Watch for more of my gardening adventures - "the Ghost in the Lawn" - next month...

**Now for the important news.** Special congratulations to Terry Ruitter and all of the members who worked on the Seeds of Spring program. Attendance was slightly down but the positive remarks were abundant. A lot of work and planning goes into this program and Terry and her team deserve all the credit for another very successful event.

Earlier this year, Josephine County Master Gardeners Association donated \$1,000 dollars to remodel the Plant Clinic. Craig Ingram and Wilma Christian lead the project to make the clinic more efficient as well as improve its overall look. As one member said "This is our community's window to our Association and so money spent here is well worth it."

Almost all of our community, educational and fund-raising programs are in full swing now with Fuchsia Planting Day April 11th and the Spring Garden Fair April 25th and 26th. You are encouraged to sign up as volunteers to one or both of these events...don't forget that these hours count toward your volunteer credit. Any and all support you can provide is great appreciated.

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## **GREENHOUSE NEWS**

The greenhouse is looking spectacular! We are just beginning to plant the tomatoes. The baskets are particularly lovely this year. We have grown broccoli, cauliflower and cabbage for the school programs and Seed-to-Supper have some lovely perennials started for that program and are excited about Spring Garden Fair. The students are amazing this year, and all the mentors are wonderful. They are all extremely knowledgeable. A huge thanks to Judi Maxwell for helping the group with the management of insect life. Don't forget Spring Garden Fair! Coming soon!

*Tracey and Deb*

To attract these pollinators, the dark red (meat colored) flower of the wild ginger plant emits an odor similar to that of rotting meat. To accommodate these awkward beetles, the flower rests on the ground making it easier for them to enter.

In graduate school one of my lab partners focused his research on these ‘undertakers’. On field trips we would stop at every road kill, and armed with gloves we helped Andrew collect beetles off these carcasses. So another benefit of having studied entomology is the ability to deal with exceptionally disgusting material without gagging. This is the last column on pollinators and I hope you are thinking about ways to provide habitat for these important insects on your property. At least the flower-type of habitat, perhaps not the dead bodies!

*Judi Maxwell, Entomologist and Master Gardener*

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### **WANTED: BUG LOVERS**

If you gently usher insects and spiders out of the house on a tissue, the Plant Clinic could use your help in expanding our Insect Reference Collection. The only requirement is a desire to get up close and personal with creepy crawlies. Part of our time will be spent in the field looking for and collecting specimens followed by indoor time learning how to preserve, prepare, and identify these specimens. If you are really keen on a certain group (dragonflies, moths, true bugs, spiders, etc.) you can also become our ‘in house expert’. Our first meeting will be in mid-April. If interested please contact Judi Maxwell at [jmaxwell9335@gmail.com](mailto:jmaxwell9335@gmail.com) or call 701-202-1521. This volunteer activity should be logged in the “Other” category and does not count toward your requirement for the Plant Clinic.



## **PERENNIAL MUSINGS**

It couldn’t have been a more perfect day to host our first plant and tree sale of the season. It was a beautiful cool morning and a most welcome sunny afternoon. At the outset, it was obvious that items were flying off the shelves, wagons were rolling, people were smiling, the conversation was cheerful, and the help was plentiful, as we assisted our customers.

We want to take this opportunity to thank each and every one of you who participated in some way to make this project come to fruition. It did take many hands and many hours of pre-planning. Thank you to all the students who assisted the Master Gardeners on the day of the sale. It is inspiring to see so many students excited about what we do and who are willing to participate in our events. You are our future.

This first sale of the year was a huge financial success! The last time we checked the tally was about \$1,800. The final results will be presented at the BOD meeting on April 7th, and we can meet again and brag about what a wonderful time we had while representing the Master Gardeners of Josephine County. Just think about it - \$300 an hour! We really did shine! Thank you. You’re the best.

*Jean and Joan aka J & J*

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**Heirloom Tomatoes** - For generations, the allure of heirloom tomatoes has been their exceptional flavor and stunning array of colors. Take advantage of locally-grown heirloom tomatoes, and make the best sauces and salsas anyone has had in a long time. Change the look and flavor of salads with almost-black tomatoes with a strong, smoky flavor, or dress up a burger with a marbled-interior heirloom. Because the options of flavor, texture and color are almost endless, it’s no wonder they are showing up at mealtime.

**Peas** - Today, peas are exciting. They still have the standard snap peas of gardens past - varieties like ‘Sugar Snap’ and ‘Sugar Ann’ - that you can eat right in the garden, or pack as a snack in your lunchbox. Pea shoots make an appealing garnish option for many dishes, and add great flavor to salads. The real beauty of pea shoots is the ability to experience fresh pea flavor, in less than two weeks.

# Advice from a Butterfly

Let your true colors show

Get out of your cocoon

Take yourself lightly

Look for the sweetness in life

Take time to smell the flowers

*Catch a breeze*

*We can't all be monarchs!*

*by Ilan Shamir*



## UPCOMING EVENTS

- Apr. 7 9:30 MG Meeting
- Apr. 9 Get Crocked! class
- Apr. 11 Fred Meyer Fuchsia Day
- Apr. 16 Gelato - Ice Cream—Sorbet class
- Apr. 15 Butterfly Gardening in the Rogue Valley class
- Apr. 18 A New Look at Garden Containers class
- Apr. 20 Newsletter Deadline
- Apr. 25, 26 Spring Garden Fair

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Master Gardener classes on page 8 of this Newsletter.

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## APRIL BIRTHDAYS

Happy Birthday to JoAnn Dennis (1), Jan Quintens (2), Maggie Hudler (6), Annette Roeyer (7), Hilda Schaefer (8), Linda Dean (13), Joan Guilbert (19), Mike Becker/Karen Zoufal, (20), Tom Fredericks/Sue Lundberg (23), Steve Schoen (29).



**Micro Greens** - The Micro Greens market has become tremendously popular with both growers and chefs. For growers, Micro Greens have a low start-up cost for year-round production, are relatively easy to grow, and most can be harvested within 2-3 weeks. For chefs, they allow for interesting colors, flavors, and textures to be creatively combined to enhance any dish.

**Kalettes** - Kalettes are a brand-new vegetable, blooming with the best flavors of kale and Brussels sprouts. The inspiration behind Kalettes came from a desire to create a kale type vegetable which was versatile, easy to prepare and looked great. The result is a truly new vegetable with fantastic flavor which combines the best

flavors from Brussels sprouts and kale, resulting in a fresh fusion of sweet and nutty.

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## MASTER FOOD PRESERVERS

### APRIL CLASSES

**Get Crocked** class will be held on Thursday, April 9th from 6:30 pm to 8:30 pm. Instructor: Kimberlie Lehman, Master Food Preservers. Are you looking for a way to save vegetables or fruit that doesn't require refrigeration? Have you always wanted sauerkraut that tastes good? Or Kimchi seasoned the way you like it? If you answered yes to any of these questions, then this is the class for you! Samples provided. Cost: 5 per person. Class will be held at: RCC/Belt Building 24355, Redwood Hwy, Kerby. Pre-Registration Required.

**Gelato - Ice Cream - Sorbet** class will be held on Thursday, April 16th from 6 pm to 8:30 pm. Instructors: David Barbian, Linda Hughes, Master Food Preservers. Summer is just around the corner, so learn to make a frozen treat to satisfy just about everyone. Learn how to use your fresh or preserved fruits in healthy and easy to make Sorbets. You will then get a chance to try your hand at homemade ice cream. It is easy, fun and delicious. Cost: \$20. Class will be held in the OSU Extension Auditorium at 215 Ringuette St., G.P. Pre-Registration Required.

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### LAST DAY OF CLASS

April 9th is the last day of training and the potluck will be provided by the trainees at noon. Please carpool if possible to leave room near the auditorium for the Food and Friends people. In January at the first training class that there were problems with the parking situation and with the F & F folks having easy access to the building. See you there!

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**AN ALL TIME RECORD WAS SET SATURDAY, MARCH 21ST AT THE PERNNIAL AND TREE SALES. COME TO THE MG MEETING ON APRIL 7TH TO HEAR MORE.**

## APRIL CLASSES

All classes are held at the OSU Extension Auditorium at 215 Ringuette St., G.P. To register, call the Josephine County Extension Office, 541-476-6613.

**A New Look at Garden Containers** class will be held on Saturday, April 18th from 10:30 am to 12 noon. Instructor is Cherrie Lynch, Master Gardener. Creating garden 'art' using unusual/natural containers and uncommonly used plants. Learn and view the technique for creating unusual custom garden containers for your own garden or as gifts. The instructor specializes in using recycled, often garage sale finds as containers as well as 'gifts from nature'—wood slabs and rounds from downed trees. Her work has been featured at both the Master Gardeners spring plant sale raffle and the Grants Pass Garden Club spring plant sale and raffle. Cost: \$5/MG Free with Badge. Pre-registration required.

**Butterfly Gardening in the Rogue Valley** class will be held on Wednesday, April 15th from 6 to 8 pm. Instructor is Diane Wickstrom, Master Gardener. Add beauty and pollinators to your garden by including plants specific to the butterflies that are found in the Rogue Valley. You will learn about the host plants needed for the eggs and caterpillars, and the food plants for the mature butterflies frequently found here. For example, the beautiful threatened Monarch Butterfly needs specific milkweed plants for their eggs and larva, and nectar composite flowers for food for the mature ones. Also discussed will be resources for difficult to find plants and how to care for them. Cost: \$5/MG Free with Badge. Pre-Registration is required.



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OSU Extension Service, Master Gardener™ Association - Josephine County, Oregon, 541-476-6613

Our email address is: josephinemg@oregonstate.edu

Our Web Site: <http://www.jocomastergardeners.com>

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Master Gardener™ Association  
OSU Extension Service  
215 Ringuette Street  
Grants Pass, OR 97527