

OSU Josephine County Master Gardeners™  
Along with OSU Extension Service & Rogue Community College



Learn, Plant, Grow, Enjoy

28<sup>th</sup> Annual

## ‘SEEDS OF SPRING’ SEMINAR

Saturday ~ March 11, 2017 ~ 8:30 a.m. to 4:15 p.m.  
Rogue Community College/ Redwood Campus  
3345 Redwood Highway, Grants Pass, OR

The 28<sup>th</sup> annual Seeds of Spring Garden Seminar is brought to you by the Josephine County Master Gardeners. Kick off that winter frost and join other gardeners in sessions that will prepare you for those glorious warm spring days in your garden.

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Registration opens January 4 and closes March 1.

**EASIEST WAY TO REGISTER (1/4 - 3/1/2017):**

By phone: Call RCC direct at 541-956-7303  
Pay \$25 (\$35 w/Lunch) with debit or credit card

**OTHER WAYS TO REGISTER (1/4 - 3/1/2017):**

In person: RCC Community Education  
(Located in Building ‘A’)  
3345 Redwood Highway  
Grants Pass OR 97527  
Pay \$25 (\$35 w/Lunch) with debit/credit card,  
personal check, or cash

By mail: Send registration form and \$25 (\$35 w/Lunch)  
check to RCC (address above). Do not send cash.

**WALK-INS, DAY OF SEMINAR:**

Pre-registration is strongly advised. Walk-ins on seminar day will be on a space-available basis. Mail-in registrations received after March 1, 2017 will be treated as walk-ins.

**LOCATION INFORMATION:**

All class sessions are on the RCC Redwood campus. Go to the College Cafeteria first to obtain your registration packet and specific locations for your sessions.

**LUNCH:**

Lunch will include a Turkey or Vegetarian Wrap or a Green Salad, bottled water and a dessert. Lunch must be ordered at the time of registration. No lunch orders can be taken on the day of the event.

**MUST BE RECEIVED BY 3/1/2017**

## SESSION I - 8:30 TO 10:00

### I-1 DEHYDRATION

*Karen Zoufal - Master Food Preserver*

Dehydration is the oldest way to preserve a variety of foods. Learn to extend the life of your backyard garden and the secret to making your laundry smell fresh. The process is so easy but also so good – and no chemicals. Taste samples and take home recipes. **Limit 25.**

### I-2 \* PLANT MATERIALS FOR MAKING BASKETS

*Diane Wickstrom - Master Gardener*

Baskets have been made by humans for millennia using plant materials at hand. Learn which plants are most useful for creating baskets and the basic methods to make them.

### I-3 \* ATTRACTING BIRDS TO YOUR GARDEN

*Fran Taylor - Siskiyou Audubon Society*

Find out how to enhance your property for attracting birds to it. Photographs will show plants and features to include in your landscapes with suggestions on species and placement.

### I-4 \* PLANNING YOUR GARDEN FOR CANNING

*Tracey Raggi - Master Food Preserver*

Planning is always the best way to begin a garden and it is critical if you intend to can your produce. Learn to plan for the additions that make home-preserved produce so interesting, tasty and fun.

### I-5 \* CUCURBITS

*Phil Damewood - Master Gardener*

The possibility of growing squash, pumpkins, melons and cucumbers in your garden is not to be missed. This class will provide tips for enjoying some of the best fruits and vegetables while taking advantage of their growing habits.

### I-6 \* RAISED BEDS

*Brad Ross*

Plants grow better in raised beds simply because they warm up sooner in the spring. Materials and strategies for raised bed construction, from simply mounding up dirt, to wood, concrete and rock frames will be discussed.

### I-7 \* DESIGNING YOUR LANDSCAPE WITH GARDEN RAILROADS AND OTHER FEATURES

*John Etchells - Master Gardener*

Landscape design does not need to be limited to the placement of plants. Consideration during design can provide elements of fun and engineering that may have trains running through the veggies.

### I-8 \* BEETLES

*Judi Maxwell - Entomologist, Master Gardener*

Beetles make up the largest order of insects and many are in the garden, both beneficially and as problems. Learn about these diverse and fascinating creatures and which to appreciate and which to discourage.

### I-9 \* KIDS IN YOUR GARDEN

*Lyn Dyck and Tom Elliott - Master Gardeners*

If you find yourself entertaining children and wonder if part of that should be in your garden, the answer is yes. This class will provide suggestions on bringing kids into the garden that will result in both you and them finding it to be a rewarding and fun experience.

## SESSION II - 10:15 TO 11:45

### 2-1 FERMENTED VEGETABLES & KOMBUCHA

*Vicki Wade, Kimberlie Lehman & Eve Phalen - Master Food Preservers*

Fermentation is a fun and easy alternative for preserving vegetables and fruits. Learn the basics to be safe and successful. We will also take the mystery out of making Kombucha tea so you can enjoy this delicious natural beverage. **Limit 25.**

### 2-2 \* WORMS AND WORM COMPOSTING

*Ajit Nehra - Cosmic Castings*

For being such small individuals, worms process a huge amount of material. See how these creatures work and how you can take advantage of their efforts by using them to compost vegetative material.

### 2-3 \* TURFGRASS RENOVATION AND ESTABLISHMENT

*Alec Kowalewski - OSU Turfgrass Specialist*

This session will discuss the ten steps to proper turfgrass establishment. Extra emphasis will be put into critical steps such as liming, starter fertilizer selection and application, and seeding rates and dates for optimum establishment. Other topics of discussion will include renovation techniques, such as aerification and inter-seeding, for those looking to spruce up tired lawns.

### 2-4 \* STONE FRUITS

*Steve Renquist - OSU Extension Horticulture Agent, Douglas County*

Does summer mean cherries, peaches, apricots, plums and nectarines to you? Learn about growing these fruits for a successful harvest throughout the summer, from variety selection, to siting, to maintenance to harvest.

### 2-5 \* DAYLILIES

*Marsha Waite - Master Gardener*

This class will discuss the horticultural requirements of daylilies, including their pests, diseases and controls. Students will learn to create their own varieties by pollination as well as seed harvest and preparation to planting and seedling care. Learn to create your own unique plants to leave as a legacy.

### 2-6 \* SMALL SPACES, BIG VEGETABLE HARVEST

*Marjorie Neal - Master Gardener*

Want to grow full-size vegetables in limited spaces? Learn to use containers, vertical systems, intensive planting schemes and underused locations. This class will encourage you to start using space you never realized you had.

### 2-7 \* DESIGNING A GARDEN FOR ART AND PLANTS

*Hyla Lipson and Artists - Grants Pass Museum of Art*

Just as art adds to a home's interior, so can art enhance a garden design. A panel of artists will discuss designing with art as well as plants for a complete garden look.

### 2-8 \* BENEFICIAL INSECTS: LEARN TO STOP WORRYING AND LOVE THE BUGS

*Phylis McIntosh - Master Gardener*

Insects provide a huge array of beneficial services to humans. Learn about these six-legged helpers and develop a new appreciation of their activities.

\* Courses designated with a \* are approved for continuing education hours

### SESSION III - 1:00 TO 2:30

#### 3-1 MAKING BEER & CIDERS

*Hank Smith – Master Gardener*

Have you thought about brewing your own beer and cider? It's easier and cheaper than you might think using the extract brewing method. Learn what's needed and how to get started.

#### 3-2 \* IRISES

*Steve Schreiner – Schreiner's Iris Gardens*

Irises have been revered and stylized in art since ancient times. Yet, for all their beauty, they can be some of the toughest and hardest additions to a perennial garden. Learn about using these colorful beauties in your garden.

#### 3-3 \* ADAPTIVE GARDENING

*Shirley Betourney – Master Gardener*

The benefits of gardening as a lifelong activity have been well documented. Adapting gardens to reduced or limited abilities of gardeners allows those benefits to be realized by a wider range of gardeners than just the able bodied. See how easily adaptations can be made.

#### 3-4 \* EDIBLE WEEDS

*Erin Krenzer – Master Gardener*

It seems the biomass of weeds pulled every year should have some value other than as compost. Learn which of them can be eaten and make weeding feel like you are adding value to your supper table.

#### 3-5 \* SUCCESSION PLANTING TO MAXIMIZE GARDEN POTENTIAL

*Andrea Mull - Territorial Seed Company*

Planning your garden ahead for succession crops can ensure you have fresh food continuously from your garden throughout the year. All it takes is a little forethought.

#### 3-6 \* TREES TO KNOW IN SOUTHWEST OREGON

*Max Bennett – Josephine/Jackson OSU Extension Forester*

Have you wondered what all the trees surrounding you are in southwestern Oregon? This class will help you distinguish the oaks from the pines and cedars and maples and madrones.

#### 3-7 \* CITIZEN SCIENTISTS

*Gail Langelotto – OSU Urban & Community Horticulture*

Much of science is observation. Engaging gardeners in a process to observe and record activities in their gardens expands the database of information on the environments we inhabit. Learn how citizens can become scientists by collecting data and the ways those data will be used.

#### 3-8 \* BUTTERFLIES IN THE BACKYARD

*Rob Santry*

Butterflies are delightful additions to the landscape. This class will identify likely visitors to your backyard and the Siskiyou region as well as ways to entice them there.

### SESSION IV - 2:45 TO 4:15

#### 4-1 MAKING QUALITY LIQUEURS IN YOUR KITCHEN

*Cheryl Long Riffle*

See how to make your own beautiful fruit and classic liqueurs at home using kitchen equipment you already have. Also learn to use those liqueurs in beverages, punches and foods to make your cooking special and delicious

#### 4-2 \* DESIGNING ZEN GARDENS

*Paul Jackson*

Has the turmoil of the world got you frazzled and stressed out? Learn to design a zen garden that will provide a bastion of calm and a place to retreat from the craziness of your world.

#### 4-3 PAINTING ON TERRA COTTA

*Breezy Schallheim – Master Gardener*

This class will show you how to change a plain terra cotta pot into a work of art with a bit of acrylic paint. The transformation will delight you and may change the look of your garden forever. **Limit 15.**

#### 4-4 \* GARLIC

*Karen Toll*

It is hard to imagine food without garlic. Learn the secrets to growing this essential plant, the many varieties available and the differences among them.

#### 4-5 \* HYDROPONICS 101

*Barry Burnsides – Master Gardener*

Learn the basics of setup and use of a hydroponics system for the home, and starting and growing plants using hydroponics. The class will include discussion of the types of systems and issues and considerations of using them indoors or outside.

#### 4-6 \* GARDENING AND WATER QUALITY STEWARDSHIP

*Rachel Werling – OSU Extension Land Steward Program*

Most of us don't realize our in-town gardening practices have a direct impact on water quality in local bodies of water. In this class, learn about critical overlooked connections between garden practices and the health of our streams. Find out what practices support a healthy system for garden plants and salmon.

#### 4-7 \* PLANTING TECHNIQUES FOR SHRUBS AND TREES IN THE ROGUE VALLEY

*Christin Bryk – PenniesWorth Acres Nursery*

The Rogue Valley's climate will support a variety of trees and shrubs in your landscape. Learn the best plants for the area and the planting techniques that will have them thriving.

#### 4-8 \* BRINGING BEES TO YOUR GARDEN

*Ellen Wright – Southern Oregon Beekeepers*

Bees are responsible for pollinating much of what we grow in our gardens – and they are fun to watch. Learn how to entice them to your garden with this class.

#### 4-9 \* XERISCAPING

*Kora Mousseaux – JSWCD Urban and Community Planner*

With climate and its weather becoming less predictable and drought more frequent, designing a landscape that will look good with little or no irrigation is becoming more prudent. Learn the basics with this class.



Seeds of Spring  
 Josephine County Master Gardeners™  
 215 Ringuette Street  
 Grants Pass, OR 97527

## Campus Map and Directions

From Cave Junction turn right into West Entrance of campus from Hwy 199



### From Downtown Grants Pass:

Travel south on Sixth Street. Turn right on Redwood Highway. Drive 2.6 miles. Look for RCC entrance signs on left or right. Turn left into Willow Lane and immediately right onto Demaray Drive. Go 0.9 miles. Turn right into College Drive ('East Entrance' on map to left.). Park in any lot. Follow Seeds of Spring signs to Cafeteria for check in.

### From I-5:

Exit Freeway at Exit 55. Follow Grants Pass Parkway, which turns into Redwood Highway where it crosses Hwy 238. Follow directions above, starting with "Drive 2.6 miles".

Registration January 4 - March 1

Advance registration is recommended.  
 Classes fill up fast!



Josephine County Master Gardeners™  
 Oregon State Extension Service  
 215 Ringuette Street  
 Grants Pass, OR 97527





# Seeds of Spring Seminar REGISTRATION FORM

OSU Josephine County Master Gardeners™ March 11, 2017

Complete one registration form for each person attending.



Name \_\_\_\_\_ Birth Date M \_\_\_\_ D \_\_\_\_ Y \_\_\_\_

Master Gardener?  Yes  No Lunch at an additional \$10.00  Yes  No If Yes,  Turkey  Veggie  Salad

Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Phone (\_\_\_\_) \_\_\_\_\_ - \_\_\_\_\_ E-mail \_\_\_\_\_

**Registration opens January 4 - closes March 1** *No confirmations will be sent.*

You may attend up to a total of 4 classes (one class per session) for the \$25 registration fee.

Mark your 1<sup>st</sup> choice with a "1", your 2<sup>nd</sup> choice with a "2" for each session.

SESSION 1 8:30-10:00 a.m.	SESSION 2 10:15 - 11:45 a.m.	SESSION 3 1:00-2:30 p.m.	SESSION 4 2:45 -4:15 p.m.
Mark your 1 <sup>st</sup> & 2 <sup>nd</sup> choice	Mark your 1 <sup>st</sup> & 2 <sup>nd</sup> choice	Mark your 1 <sup>st</sup> & 2 <sup>nd</sup> choice	Mark your 1 <sup>st</sup> & 2 <sup>nd</sup> choice
1-1 Dehydration	2-1 Fermented Vegetables & Kombucha	3-1 Making Beer & Cider	4-1 Making Quality Liqueurs in Your Kitchen
1-2 * Plant Materials for Making Baskets	2-2 * Worms and Worm Composting	3-2 * Irises	4-2 * Designing Zen Gardens
1-3 * Attracting Birds to Your Garden	2-3 * Turfgrass Renovation and Establishment	3-3 * Adaptive Gardening	4-3 Painting on Terra Cotta
1-4 * Planning Your Garden for Canning	2-4 * Stone Fruits	3-4 * Edible Weeds	4-4 * Garlic
1-5 * Cucurbits	2-5 * Daylilies	3-5 * Succession Planting to Maximize Garden Potential	4-5 * Hydroponics 101
1-6 * Raised Beds	2-6 * Small Spaces, Big Vegetable Harvest	3-6 * Trees to Know in Southwest Oregon	4-6 * Gardening and Water Quality Stewardship
1-7 * Designing Your Landscape With Garden Railroads and Other Features	2-7 * Designing a Garden for Art and Plants	3-7 * Citizen Scientists	4-7 * Planting Techniques for Shrubs and Trees in the Rogue Valley
1-8 * Beetles	2-8 * Beneficial Insects: Learn to Stop Worrying and Love the Bugs	3-8 * Butterflies in the Backyard	4-8 * Bringing Bees to Your Garden
1-9 * Kids in Your Garden			4-9 * Xeriscaping

\* Denotes classes which qualify for Master Gardener continuing education hours toward recertification.

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**Other information/Registration Forms:** <http://www.jocomastergardeners.com>