



Garden Clipping:

McMinnville Garden Club, PO Box 386, McMinnville, OR

March 2018

Email: macgardenclub@gmail.com

website: <http://mcminnvillegardenclub.org>

Next meeting: March 19, 2018

*****Meeting location Heritage Center*****

11275 SW Dunham Lane off Hwy 18

If you need time on the agenda, please let President Elaine know a week in advance of the meeting.

Jan reports this month's speaker will be Christine Gorsek, a physical therapist. Her topic will be "Gardening Without Pain". Let's hope we all learn some great tips!

Upcoming Events:

March 01– Post Office Clean-up 9am

March 02-3 – Yamhill Soil and Water Native Plant Sale

March 12 – Board Meeting at Elaine's 2pm

March 15 – Craft, driftwood wind chimes at Patty S. 10am - noon

March 17 – "Spring into Gardening" Workshop Master Gardeners... see poster below

March 19 – Monthly meeting with puzzle/game exchange, photo contest

March 22 – Repack at YCAP 10-11:30am and lunch

March 23 – Downtown Small Cleanup. 9:30 by News Register office Patty S.

April 07 – Walnut City Wineworks fundraiser for the Community Garden 12-5pm

April 19 – District lunch in Mac at Michelbook CC, cost \$24 to Donna Parr

April 23 – Downtown Cleanup 9:30 Contact Jan Clay

PRESIDENT'S MESSAGE – March 2018 Elaine P.



Many of our members travel to escape the gloom of McMinnville winters. Hawaii, Southern California, Arizona, the Caribbean and Mexico are popular destinations. They are warm, the sun shines, beautiful flowers scent the air and birds in exotic colors sing and fly around. We can leave our cares behind, relax by the pool and rejuvenate. Often the temptation arises to move away from Oregon and reside permanently in paradise.

Paradise has mud and weeds too. And some things will never be seen there. Crocuses peeking through the snow. A hillside covered with daffodils. The brilliant reds, yellows and oranges of Autumn.

Spring is so much more appreciated after a cold gray winter.

So enjoy your vacations. Soon we will be back working in our own gardens. Our own personal paradises that we created and are constantly refining. Our rejuvenated selves will be ready to roll up our sleeves and put on the best Garden Tour and Faire ever

Puzzle/ Games Exchange

All members are encouraged to bring games and puzzles to recycle to the next meeting. Looks like winter hasn't given up its hold on us SO let's share some of our quiet time hobbies.

Message from your Tour Chair....*Marlene Petersen*

All committee chair positions have been filled! Starting in April and again in May, we will have sign-up sheets available for day of Tour and pre-tour volunteer positions. We need all of our members to think about what they would like to do. Together, we will be successful!

Message of Thanks from the Community Garden ...*Betty Ballentine*

On behalf of the Core Team at the Community Garden, we would like to thank the board and it's members of the Garden Club for their generous donation of \$1000. This will allow us to go forward with the completion of 45 raised beds, making the garden an all raised bed plan.

We are looking forward to a very successful year. We believe raised beds will allow our volunteers to be able to prepare, plant, maintain, and harvest with greater ease. February we planted peas, onions and spinach.

Garden orientation will take place on March 24th. Opening day will be March 31st. Michael Crain is busy making tomato cages out of donated rebar from Cascade Steel. John Ballentine is overseeing the expansion of our water drip irrigation system with Cascade Landscaping.

For anyone interested in having a personal raised bed or looking to volunteer some hours at the garden, please contact Linda Mason masongreenthumb@gmail.com .

Our success depends on community financial support. We are an all volunteer, non-profit dedicated to growing organic produce for those at nutritional risk living in Yamhill County.

Photo Contest

Don't forget to bring your entry, a color or black and white 8x10 matted not to exceed 11x14 to our March meeting. Photos can be digital or film. No computer enhancements. It must have been taken between Jan. 2017 and April 2018. Categories are as follows; color or black & white



1. landscape/seascape
2. gardens
3. floral
4. birds, butterflies, insects
5. pets
6. wildlife
7. bees – president's choice

Photos chosen as first place at our **March meeting** will advance to the Pioneer District luncheon in April for judging. Winners will then go on to be judged at the Oregon State Convention in June 2018. Good luck!

Facebook/Instagram Class

Need help with Facebook? Want to learn how to find friends, old classmates, family? or would you like to try Instagram? Instagram features amazing photos from around the world (or just your friends). Lori and Caitlin are considering holding a meet-up to answer questions if we have enough interested people.

If you have a laptop computer with wifi and are interested please send an email to loriees@gmail.com or text or call me at [\(907\)830-6147](tel:9078306147).

We will then arrange a date and location. Stay tuned!

Let's Celebrate Saffron

by *Cindy Flake*

Saffron is an affordable spice with a costly reputation. It is one of the oldest spices native to the areas of Asia Minor and the Mediterranean. Saffron has been an object of mankind's desire tracing back to at least the 8th century when the Muslims introduced it into Spain. Krocus is the Greek name for saffron and Zarafan is Arabic for yellow.



Saffron is actually the bright red to red-orange stigma of the Crocus flower, in the Iris or Iradacea family and is used primarily as a cooking spice. The Crocus stamens are separated from the flower and often sold to paint manufacturers for use as a water-soluble dye. The flower petals have a delicate fragrance, but are discarded since they degrade quickly and therefore cannot be used in the perfume industry.

Saffron cultivation did not begin until the 15th century and can still be found growing wild in the hills and valleys of Italy, Greece, Kurdistan, Kashmir, and Iran, the predominant exporter. Planted Crocus corms sprout and give rise to blue or purple flowers on six-inch stems. Cultivated varieties have been selected for large stigmas and loosely hanging styles. Each blossom has one three-part stigma. The October harvest must be accomplished prior to floral wilt. It takes 75,000 to 250,000 flowers to yield one pound of these stigmas, known as saffron. Tedious, back breaking, labor is still required to hand harvest whole flowers into aprons or baskets. It takes 250-350 hours to yield 1 kilo (2.2 lbs.) of saffron. Machines are used to powder and package saffron.

Saffron adulteration is nothing new. In early times, the stigmas and stamens were often mixed together to increase the profits made from unsuspecting customers. In more recent years, turmeric, safflower, and marigold petals were used to “cut” powdered saffron. Today, the International Organization for Standardization sets the standard for world market produce quality.

Saffron quality is measured according to its coloring strength using a photo spectrometer. The coloring strength is directly correlated to flavor and aroma. Historically, Spanish farmers dried saffron over a fire to maximize the distinct flavor and aroma. The taste is difficult to describe and has never been duplicated. I would describe saffron as having a slightly sweet, earthy, pungent aroma and taste. Quality saffron will have an excellent shelf life for years if kept in an airtight container in a cool, dark place.

A tiny pinch of saffron can flavor and color a whole pound of rice. I use saffron in Delhi, Indian recipes and prefer to steep 10 or 12 “threads” in a small deep dish with ¼ cup of milk and a tablespoon of butter. I microwave it just until hot (30 seconds), at the beginning of meal preparation, leave it to steep, and add it to the dish just prior to serving. Saffron should be used sparingly, since too much can make a dish taste bitter. Examples of savory or sweet dishes often prepared with saffron include rice, cakes, breads, bouillabaisse, pies, pudding, and paella. Saffron can typically be used to enhance the flavor of any bland starchy vegetable, grain or bread. Chicken broth may be substituted for water to cook rice or other grains or vegetables, which in turn, compliments the mild saffron flavor. If one considers how long it would take to use one ounce of saffron, the price is not unreasonable. I challenge you to celebrate saffron.

Arts & Crafts

March 15 we will meet to create driftwood wind chimes. Bring yourself, beads, etc., any driftwood you’ve gathered, a drill with drill bits if you have one, and a snack! Several members will be bringing the driftwood they’ve collected so there should be plenty. Meet at Patty’s shop at 10 am. Don’t miss the fun!!!



April 25 our project will be painted rocks. Lots of ideas to share on Patty Sorensen’s Pinterest page.....like over 160.....check them out! If you have rocks to bring, please wash them and allow them to dry before that day. Other supplies you can bring but don’t have to (there will be some there) are acrylic paints, brushes, snacks....

10 am at Patty’s shop. No art experience required.....teeheee...

Yamhill County Master Gardener™ Association and OSU presents the 6th annual

Spring into Gardening

Educational Gardening Classes

Saturday, March 17, 2018

8:45 AM to 4:00 PM

(Doors open at 8:00 AM)

McMinville Community Center 600 NE Evans Street, McMinville



Regular Registration:	\$25.00/person
Master Gardener Registration:	\$20.00/person
Student - with ID:	\$15.00/person
Walk-in day of event:	\$30.00/person
Register online at: yemga.org	
or at Yamhill County OSU Extension Office 503-434-7517	
Plants and limited garden items will be for sale!	<i>A lunch is included in the registration fee. Snacks and beverages will be available during all of the breaks.</i>
<small>Profits fund continuing education for Yamhill County residents & college scholarships for YC high school seniors.</small>	

Major Sponsors: Baileys Nursery - Recology Organics - Kraemer's Nursery
Botten's Equipment & Event Rental

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Shadow Sculptures by Doug Verigen



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Speakers and Topics

How Gardening Will Save the World

Gail Langellotto, OSU Associate Professor of Horticulture
Statewide Coordinator of Extension Master Gardener Program

Hardy Fuchsias - Ideas for a Wonderful Season

Sue Randall, President of the Hardy Fuchsia Society

How To's of Organizing a Container Garden

Marcia Sherry, Yamhill County Master Gardener

Healthy Soils and Backyard Composting (2 separate classes)

Sue Domingues, Benton County Master Gardener

Every Nook and Cranny: Productive Container Gardening

Darren Morgan, Nursery Manager at Shonnard's Nursery

Pruning and Care of Roses

Katherine Johnson, Columbia County Master Gardener

Shrubs to Plant Now for Fall and Winter Bloom

Neil Bell, OSU Community & Urban Horticulturist

Pollinator Habitat in Your Garden Can Change the World

Andony Melathopoulos, OSU Community Horticulturist

Gardening with Children

Sophie Grow, Benton County Master Gardener

Slug Hunting: Know Your Enemy

Claudia Groth, Multnomah County Master Gardener

Edible Flowers

Bethany Hagen/Emily Stmac, The Thyme Garden

*All sessions qualify for Master Gardener recertification credit of 1 hour each

Websites to Explore

by Patty Sorensen

Pioneer District

Website <http://oregongardenclubspioneer.97048.info/home.aspx>

State Garden Club's Website <http://oregongardenclubs.org>

McMinnville Community Garden <http://www.mcminnvillecg.org>

[March To Do List](#) in the garden... HGTV Click on the pic then the rt. arrow in the pic.

[Garden Time TV](#) is back on Saturdays at 9 on Comcast channel 13. Check your local listings for other services/ channel. They also have a great newsletter you might want to subscribe to....

[Small Garden Design](#) ideas

Fun in Flowerland Décor Action Team FUN

