

OSU County Extension Classes

Josephine County

Time to register to become a 2012 OSU Master Gardener™

Have you ever wondered why some people can maintain a beautiful landscape with few pesticides while others are constantly spraying but are never really satisfied with the results? Do you know the real impact of all those garden inputs on the environment and you? Do you just want to learn more about growing plants to give you more confidence around your yard?

If you answered "yes" to any of the above questions, you may want to attend the Oregon State University Extension Master Gardener™ winter training program. The Master Gardener program combines in-depth classes with hands-on volunteer experience learning in plant clinics, gardens, and greenhouses. The purpose of the training is to teach students sustainable gardening methods and to prepare you to be a Master Gardener volunteer. As a Master Gardener, you will provide accurate gardening information to Josephine County citizens through our clinic at the OSU Extension office or at organized events throughout the county.

Classes are offered just once a year, every Thursday, from January 12 to March 29. The classes start at 9 am and go until 4 pm with an hour for lunch. Classes are held at the OSU Extension Auditorium, 215 Ringuette Street, Grants Pass. Registration is open now and has limited space. The course costs \$100, which covers material fees.

All Master Gardener students agree to complete 70 hours of volunteer service with the program. Volunteer activities include plant clinic, greenhouse, demonstration gardens, school programs, spring garden fair and other activities. Your volunteer hours and activities can be flexible to fit your schedule.

If this program is what you are looking for, then join us. Come down to the OSU Extension Office at 215 Ringuette St. to register and set up an orientation time. Space is limited so register early and preregistration is required. If you

have any questions about the program, call Lorena Becker at 541-476-6613.

Memory Difficulties: It Helps if you Talk to Your Toaster Thursday, November 10, 2011 6:30 – 8 pm OSU Extension Auditorium, 215 Ringuette Street, Grants Pass Cost: \$5.00

Using current research focused on practical, memory-enhancing techniques, this class will look at the ways to improve memory abilities in aging adults using a few unexpected techniques and a lot of laughter. Attendees will be introduced to the "Mastery of Aging Well" program. http://outreach.oregonstate.edu/aging-well

Please call 541-476-6613 to preregister.

Jackson County

Planning and Starting a Community Garden Tuesday, November 15 7:00 - 9:00 pm

Cost: \$5 / Free to Master Gardeners

Taught by Mary Foster, Master Gardener. In today's economy, many want to grow their own food but lack space. Community gardens are an answer: a plot, tool share, water, seeds, information. A slide show of community gardens of the northwest will be included.

Houseplant How-To Thursday, December 8 7:00 - 9:00 pm Cost: \$5 / Free to Master Gardeners

Taught by Rita Spencer, Master Gardener. When you want to garden in the dead of winter, think "houseplants." This class will cover the basics of houseplant selection, culture, and maintenance.

Presentations are held at the Jackson County Extension Auditorium on 569 Hanley Road, Central Point. For more information, contact Robert Reynolds at 541-776-7371.

APPLEGATE OUTBACK: MY OPINION

Myths about deer meat

care

BY BOB FISCHER



Bob Fischer



Well, it is that time of the year again. So, here it goes...

I have been a big-game hunter all of my life. That's 72 years now and I can remember back to the year of 1972; the place: a game-checking

station in northeast Utah. I was waiting my turn to have my deer checked.

I watched this battered old pickup driving up and noticed a model 94 lever action 30-30 rifle in its gun rack in the back window, and a good size buck in its bed. A crusty old-timer wearing a stained and heavily creased cowboy hat stepped out. The old-timer walked over to have a look at my deer. "Hell, kid, ya shoulda cut his throat n' bled him out! Now he'll be as strong as an ol' range bool," he said in his cow-country drawl. He jammed his hat farther down on the back of his head and clicked his tongue in disapproval.

While hunting Idaho, Wyoming and Utah, I have seen at least half of the deer harvested with their throats cut. This serves no purpose, it makes a lot of extra work for a taxidermist if you want it mounted, and it does nothing to help preserve or improve the meat.

Another old hunters' tale is that the tarsal (hock) glands should be removed

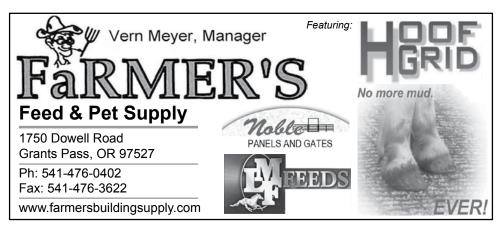
as soon as possible so it does not taint the meat. You do not need to waste time worrying about hock glands because there is virtually no meat in the vicinity to be tainted. Also, most hunters I know remove the legs at the knee even before skinning the deer. This so-called gland is a collection of heavy, long hair that the animal urinates on and this is what could taint the meat if it touches it.

A more widespread belief is that the hide of an animal should be removed promptly. You do this only during warm weather. If it is cool or cold, leave it on—it keeps the meat clean and free from flies and dirt, and it helps keep the meat moist. Things are improving but, as I said, old habits die hard.

A couple years later I was at that same game-check station. Of the deer I saw that came through, about one quarter of the deer had throats cut and only a few had removed hock glands. Many were skinned and the meat had been thoroughly dried out by 60 mph winds while in the back of pickups and on tops of station wagons.

Here in Oregon, I have seen very few of the deer with their throats cut and a few hock glands removed. I guess old hunters' tales are slowly dying out, but these things take time. After all, it took centuries for physicians to quit bleeding their patients with leeches.

Bob Fischer • 541-846-6218









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