

Garden Clippings

Orange County Master Gardeners' Newsletter

Volume 9 Number 9

December 2003

December Meeting

Saturday, December 6, 2003
510 E. Memory Lane, Santa Ana

Schedule

8:30 – 9:00 a.m. Setup Plants 'n Things
9:00 – 9:30 a.m. LOTS of Snacks and Socializing
9:30 a.m. General Meeting
10:15 a.m. Plants 'n Things
10:30 a.m. Enrichment Program

For our annual shared meeting with our trainee students, we are having a holiday celebration potluck. We ask that everyone bring a breakfast snack to share.

Also, remember to bring along any items you wish to contribute to our Plants 'n Things raffle.

Enrichment Workshop—Perennials

Gerri Cibellis will show us how to plan and develop a perennial garden with emphasis on organic methods, soil preparation, and plant selection. Propagation techniques, from seed, cuttings, and division will also be discussed.

Plus, we'll meet the coordinators of our various volunteer venues and have an opportunity to sign up for one or more activities.



Master Gardener Class Schedule

Contact Kathleen Phipps first if you're interested in auditing a class. No class Dec. 20 and 27.

Dec 6: Holiday meeting at Bowling Green

Dec. 13: Pruning with Kent Gordon

Jan. 3: Trees with Alden Kelley

For the well-dressed gardener: OCMG aprons again available for \$10.95. Contact Jan Youngquist.

For the Well-Connected Gardener

Clifford Meng contributed this site on Pelargoniums and Geraniums:
<http://www2.arnes.si/~mstrli/pp1.html>

Scott Carroll found this article, partially reprinted below:

http://www.eurekalert.org/pub_releases/2003-10/uou-bm9102603.php

Bad Mileage: 98 tons of plants per gallon

A staggering 98 tons of prehistoric, buried plant material – that's 196,000 pounds – is required to produce each gallon of gasoline we burn in our cars, SUVs, trucks and other vehicles, according to a study conducted at the University of Utah.

"Can you imagine loading 40 acres worth of wheat – stalks, roots and all – into the tank of your car or SUV every 20 miles?" asks ecologist Jeff Dukes.

But that's how much ancient plant matter had to be buried millions of years ago and converted by pressure, heat and time into oil to produce one gallon of gas, Dukes concluded.

Dukes also calculated that the amount of fossil fuel burned in a single year – 1997 was used in the study – totals 97 million billion pounds of carbon, which is equivalent to more than 400 times "all the plant matter that grows in the world in a year," including vast amounts of microscopic plant life in the oceans.

Leaves from the President



.Our November General Meeting was full of information and feedback on volunteering. The question is, what are you going to concentrate on volunteering for this coming year? Do you have a special area of interest that you need help with or are you willing to help someone to get started? Our student members will be at our December meeting so this is a perfect opportunity to tell them where you volunteer and invite them to come and join you. Be a mentor as new friendships and opportunities await us all.

Our Enrichment program was solving our gardens unique problems; yes--even Master Gardeners have them. The solutions to our problems were varied and helpful. Thank you, Iris for mediating and Don Grime, Don Schulze, Fred Synder and Eunice Messner for volunteering to be on our panel.

As this year is coming to an end, I want to take a moment to thank all the board members and committee chairs for their continuing efforts in making my job fun.

Happy Holidays -- Sharon Neely

New Approved Venue

The Board has approved a plant clinic at the Fullerton Farmers Market for the 2nd Wednesday of each month. Volunteers are needed to staff the OCMG table from 9 – 11 a.m. at the Market on Orangethorpe between Highland and Oakland. Liz Marchant has volunteered to act as coordinator. At the first clinic, questions about avocados and tomatoes predominated. Volunteer at this plant clinic and get your produce shopping accomplished at the same time.

☎ Contacts

Sharon Neely, *President*.....

Iris Stuart, *1st Vice Pres.*.....

Public Education & Outreach

Kathleen Phipps, *2nd Vice Pres.*... ..

Janet Meade, *Treasurer*.....

Fred Snyder, *Plant Clinic*

Jill Patterson, *Newsletter Editor*

Submit articles by the 10th of each month via:

Jackie Brooks, *Vol. Hours*

OCMG Website: <http://www.ocmastergardeners.org>

Gardening Events

Fullerton Arboretum. Call 714/278-3579 ext. 0 to register.

Dec. 13: Annual Fresh Holiday Wreath Workshop

10:00 a.m.-noon Bleachers

Jan. 10: Deciduous Fruit Tree Workshop with Frank James of Rare Fruit Growers

10:00 a.m. – noon Bleachers

Debris from the Editor

I must thank John Baird for responding to my tomato lament last month and gleefully providing me with two of his delicious Celebrity tomatoes. It was so much fun having the opportunity to ask and respond to gardening questions last month that we didn't want to stop. Being a Master Gardener doesn't mean we know all the answers (I think it means we know how much we still don't know!). We are constantly learning and I learned that heritage tomatoes are just not going to work for me.

Sue Kaiser brought boxes and boxes of Renee's Garden seeds (flowers, vegetables, and herbs) to give away at the meeting. My seeds have already sprouted—so maybe I'll have better luck growing winter vegetables. --- Jill

Fruit Facts

MACADAMIA NUTS

MACADAMIA

NUTS -

Macadamia tetraphylla – Proteaceae (hybrid)

Donated by:

Keeline-Wilcox, Inc./Nath and planted in 1979 (r.f.-08)

MACADAMIA NUTS – M.

tetraphylla x integrifolia var. Beaumont

Donated by: CRFG and planted in 1982 (r.f.-02)

Common names: Macadamia nuts, Australian nuts

Macadamia is native to coastal rainforests of central east Australia, and from there the trees were introduced in other parts of the tropical areas in Asia and Hawaii.

Macadamia nuts are produced by two species of large, handsome evergreen trees. Trees will reach 60 feet high with a spread of 40 feet. The *M. integrifolia* specie is known as the smooth-shelled type, and the *M. tetraphylla* specie is known as the rough-shelled type.

The smooth-shelled macadamia tree leaves have margins with few or no spines, and the flowers are creamy white, borne along long racemes, much like grapes. The nuts are round, surface smooth, with a fleshy green husk enclosing a spherical seed. The seed kernel is white.

The rough-shelled macadamia tree leaves have serrated margins with many spines, and the flowers are pink, borne in large racemes. The nuts are elliptical, the surface is pebbled, and the fleshy green husk encloses one seed. The seed kernel is grayish.

Nuts split at maturity and should be removed immediately. Nuts must be dried before storing.



Drying can be done by placing the nuts in shallow, screened-bottom containers in a dry, shady area for two or three weeks, then dried further by placing them in the oven at the lowest temperature (100-200 °F) for about 48 hours. Some trees produce as early as two years from graft, and others not until seven or eight years of age. A good tree will produce 30-50 pounds of nuts at 10 years of age and gradually increase for many years.

Propagation by seed is not difficult, but seedlings are variable in nut production and nut characteristics. Fresh harvested nuts are best for germination. It takes from 30-90 days for germination. Propagation of macadamia nuts is done by cuttings, marcottage, or side-tongue grafts. Best results are obtained when seedling rootstocks are side-wedge with selected scions. Budding is less satisfactory than grafting.

Macadamia trees grow best in soils with a good supply of humus. Regular applications of fertilizer, 8:10:5 formula, should be applied in early spring just before the tree starts to make new growth and start flowering.

The California Macadamia Society and Gold Crown Macadamia Association have done much to further the growing of macadamia nuts in southern California, both as home garden trees and commercially. But the nuts are still very hard to crack!

—Alfredo Chiri, OC Calif. Rare Fruit Growers liaison to the Fullerton Arboretum.

Note: special macadma nutcrackers are available from the Gold Crown Macadamia Association at www.uga.edu/fruit/macnut.htm or 800)344-NUTS (6887).—ed.