

# Garden Clippings

Orange County Master Gardeners' Newsletter

Volume 10 Number 7

August 2004

## August Meeting

Saturday, August 7, 2004  
510 E. Memory Lane, Santa Ana

### Schedule

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

Members with last names starting with H-Q, please bring a breakfast snack (we encourage salsa, see below!) to share. Other members are also welcome to bring goodies.

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

## Enrichment Workshop—Tomato Tasting!

Our second annual Tomato Clinic is this month and includes tomato and salsa tasting. Bring your tomatoes—labeled with the variety--and/or your favorite salsa made with your home-grown tomatoes and let's compare! How did your garden grow this summer?

**As a special treat**, we will be offering you a chance to purchase "*Delicious*" Tacos for two dollars per taco. Choices for taco fillings are carnitas, carne asada, or chicken. PLEASE HAVE EXACT CHANGE and pay when placing your order at the beginning of the meeting. Janet Meade will go to Restaurant El Toro and purchase them fresh for us as a delicious treat to compliment our tomato tasting and homemade salsas. Providing the finishing touch, Sharon Neely is bringing the chips.

**Board Meeting:** August 19 at 7:00 p.m.  
Home of Phil Loew.

## Gardening Events

**August 14-16:** Annual Intercity Show & Sale at the L.A. Arboretum, 301 N. Baldwin Ave, Arcadia, CA. Sponsored by the San Gabriel, Los Angeles and Long Beach Cactus Clubs. Billed as the largest show in the world in terms of the number of rare plants. There are three categories of competition with beginning, intermediate and professional. Last year they had over 2,200 plants.

### Book Reviews from your librarian (and editor)

I have just finished reading *Gardening with a Wild Heart* by Judith Lerner Lowry, a northern California gardener. She is concerned with the number of exotic plants that have "escaped" into the wild and supplanted our own local flora, disturbing the balance of our fragile ecosystem, and makes a strong case for restoring backyards to a native landscape. Ms. Lowry contradicts the myth that ice plant will prevent erosion (it doesn't) and shares her delight in wildflowers, native bunch grasses, and the relationships between "animals and plants, insects and plants, birds and plants, and fire and plants". The many quotes from pioneers describing a California landscape that is almost gone are particularly resonant

The author recommends *A Manual of California Vegetation* by John O. Sawyer and Todd Keeler-Wolf, a unique resource indispensable for anyone interested in creating a native habitat. This book provides a key for plant "series" based on the dominant plant and their most likely location in the state. Say, for instance you like the Coast live oak. In that series is big leaf maple, black oak, black sage, blackberry, California bay, common snowberry, and Toyon, thus providing you with an entire native plant community.

# Leaves from the President



The New Year has started for OC Master Gardeners. Welcome to the new Board members, 1<sup>st</sup> VP Cindy Burch, 2<sup>nd</sup> VP Helen Elich, Treasure Phil Loew, Recording Secretary Jean Rice, and Corresponding Secretary Rosemary Hackett. We still need two Committee Chairs: Plants 'n Things and Tours and Speakers, if you have any interest in these positions let me know.

Did you know that the average person eats 85 pounds of tomatoes a year? This month we are going to have a tomato tasting to try and keep up with the national average. Bring as many varieties as you wish of your home grown tomatoes for us to taste. We have our favorites and now is the time to show off and brag. Each year I try and grow different varieties. I have no plan as to what I will grow. I pick my tomatoes by their names--how could I resist "Sunset Red Horizon", "Black Krim" or "Garden Peach"? Unfortunately some of the tomatoes do well and others not, so bring your favorites or new varieties to share and compare. All tomatoes are welcome plus any growing tips.

-- Sharon Neely

## Member's Forum

Congratulations to Phil Loew and Cindy Polera-Burch who have achieved lifetime membership through volunteering over 700 hours!

Michelle Brendel has an offer of a large quantity of white Calla Lilies needing homes. If you would like some (they are small to medium size), please e-mail [mbrendel@adelphia.net](mailto:mbrendel@adelphia.net) Be sure and put "Calla Lilies" in the subject line as otherwise she won't open the e-mail. You can then work out transfer of the plants at a meeting.

Bonnie Kocsis is requesting cuttings for any low ground cover type of succulents and will gladly pick-up and trade.

Nancy Otjen sends these two bug killer recipes:

### Soft Body Bug Killer

1 ounce (equal to 2 Tablespoons) Ultra Find Year Round Pesticide Oil

1 ounce Envirepel Bug Killer

1 ounce Citrall Fungicide

1 Tablespoon Vinegar

Add water to equal 1 gallon

Envirepel is organic and Citrall is 15% active ingredient of garlic juice and 85% inert ingredients which are water, citral, citric acid and acetic acid.

Cital is used as lemon flavoring and they've done toxicology reports on it you can read:

[http://ntp-server.niehs.nih.gov/htdocs/LT\\_rpts/tr505.pdf](http://ntp-server.niehs.nih.gov/htdocs/LT_rpts/tr505.pdf)

There's a warning on the label that says it might repel bees so don't use three days prior to pollination.

### Aphid Killer

1 Teaspoon Vinegar

3 Tablespoons of Lemon juice from the bottle

Add water to equal 1 gallon

### **Contacts**

Sharon Neely, *President*.....

Cindy Polera Burch, *1st Vice Pres.*....

*Public Education & Outreach*

Helen Elich, *2<sup>nd</sup> Vice Pres.*...

Phil Loew, *Treasurer*.....

Fred Snyder, *Plant Clinic*.....

Jill Patterson, *Newsletter Editor*

Submit articles by the 10<sup>th</sup> of each month via:  
e-mail

Jackie Brooks, *Vol. Hours*.....

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

## Fruit Facts

### **PAPAYA – *Carica papaya* – Caricaceae**

**Var. ‘Florida jack’ donated by:** CRFG/Elba West and planted in 1998 (rf.-01)

**Var. ‘Solo’ donated by:** CRFG and planted in 1999 (r.f.-01)

**Var. ‘Thailand’ donated by:** CRFG and planted in 1999 (r.f.-01)

Common names: Papaya, Papaw, Paw Paw, Mamao, Tree Melon

The papaya is believed to be native to southern Mexico and Central America. It is now found in every tropical and subtropical country.

The papaya is not a true tree, but rather a large herb growing from eight to ten feet per year. It has a hollow green or purple stem up to 10-12 inches thick at the base. Leaves emerge directly from the upper part of the stem in a spiral formation. The leaves are large, deeply lobed and live about 4 months before falling. Both the stem and the leaves have a milky juice. The plant generally branches only when injured.



The flowers are fleshy, waxy and slightly fragrant. Some plants bear female flowers, or perfect flowers (having both male and female organs), while others bear only male flowers. Certain male or bisexual plants may change to female plants after having lost their tops due to cold temperatures, while other plants have certain types of flowers. The change of sex may occur temporarily during high temperatures in midsummer.

The fruit is melon-shaped or nearly round. The skin is thin, waxy and fairly tough. When the fruit is green, it is hard and filled with a white latex. As it ripens, it becomes light or deep



yellow externally, with a thick wall of succulent flesh which becomes aromatic and yellow, orange or deep red in color. The center of the fruit is filled with small, round, black seeds.

Papaya types are Mexican or Hawaiian, and are mainly

recognized by the shape of their fruit. The Mexican papaya plant is very large with fruit that may weigh up to ten pounds and be more than 15 inches long. The fruit is oblong in shape. The flesh may be yellow, orange or pink and have a mild flavor. The Hawaiian-type papaya plant is shorter, up to 8 feet tall, with fruits that may weigh up to one pound and be up to 8 inches long. The fruit is pear-shaped. The flesh is bright orange or pinkish with a strong and sweet flavor.

Ripe papayas are eaten fresh or made into juice. Unripe papaya is never eaten raw because of the latex content, but may be boiled and eaten as a vegetable or canned in sugar syrup. The latex of the papaya contains two enzymes, papain and chymopapain. One of the best uses of papain is as a meat tenderizer. It is used to clarify beer, treat wool and silk before dyeing, to de-hair hides before tanning, treat ulcers, reduce swellings and adhesion after surgery, etc. The latex may also cause irritations, and the pollen may induce severe respiratory reactions in sensitive individuals.

Watering is the most critical aspect in growing papayas. The soil should be on the dry side to prevent root rot, but given enough water to support their large leaves. Keep the soil moist during hot weather and dry during cold weather. Mexican papayas are hardier than Hawaiian types. Papayas do not need to be pruned.

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

