

Garden Clippings

Orange County Master Gardeners' Newsletter

Volume 10 Number 10

November 2004

November Meeting

Saturday, November 6, 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
10:00 a.m. Enrichment Program

Members with last names starting with H-Q, please bring a breakfast snack 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—Hydroponics

Years ago, I became interested in hydroponics and bought some planters from a local store. The planters used capillary action and gravity feed and I had great success growing tomatoes and other vegetables with these simple systems.

Now, more than 30 years later, there have been new developments. Peyam Barghassa from Argo Dynamics, a distributor of products for soilless container growing, will update us on the latest techniques and equipment.

Board Meeting: November 18 at 7:00 p.m.
Home of Phil Loew.

OCMG Training Class

Contact Helen Elich to help with the class and before attending a class to confirm space and location.

6 Nov: Shelley Grossman – Vermiculture

13 Nov: Kent Gordon- Annuals and Perennials

20 Nov: Dave Lannom-Propagation (@ Mt.SAC)

27 Nov: Thanksgiving Holiday

5 Dec. Holiday party at the Bowling Green

Gardening Events

Fullerton Arboretum. Pre-register for all classes by calling 714/278-3579 ext. 0.

November 13: Garden Gourmet, 10:00 a.m. to 11:30 p.m. in Oak Hall Classroom. \$15/person. Diane Wilkinson will take you on a tour of the gardens to taste what is growing and teach you how to cook seasonally. Opportunity to share ideas and recipes.

November 6-7, Rancho Santa Ana Botanic Garden: 26th Annual Native and California-friendly plant sale. Sat 11-4, Sun. 9-12. 909/625-8767 or <http://www.rsabg.org/> for more information. Members' preview is Saturday, 8 – 11 a.m.

Website for the Gardener

<http://www.ipmalmanac.com/> A website devoted to IPM with articles, tip sheets, a glossary, advice on formulating your own IPM

Help! We are looking for a speaker for January. Specifically, we would like someone who could talk about native trees (oaks, sycamores, Ironwood, walnut, etc.) OR landscape trees, especially for small yards. Any ideas? Call Sharon Neely with the contact

plan. More information about IPM available at the U.C. website <http://axp.ipm.ucdavis.edu/>

Leaves from the President



This month our meeting will have a speaker from Argo Dynamics, on hydroponics and Growcubes. It should be a very interesting. I do hope everyone will try to attend.

Temperatures are dropping and the days are getting shorter, but the soil is still warm which helps plants root quickly. So put plants in now; they will enjoy the cool winter temperatures and rainfall (hopefully we will get some this year), then come spring everything will blossom and flourish.

I have purchased my bulbs, ordered my roses and made room for a few more salvias. So I am ready to get planting.

--Sharon Neely

ANT-PROOF YOURSELF (San Gabriel Valley Tribune, 9/12/95)

Kill them:

- Spray vinegar on ants
- Protect vegetable gardens by boiling a bowlful of thinly sliced ripe chili peppers in about three quarts of water for about 20 minutes. Add one ounce of soap and stir. Add three more quarts of water and strain the mixture. It can be sprayed on gardens about once a week.

Move them:

- Sweep ants into a dustpan or suck them up with a hand-held vacuum. Empty the ants outside, away from your home.

Create borders:

- Smear a line with a garlic clove or garlic oil. Ants won't cross the line.
- Make a paste with cayenne pepper and smear it in doorjams and other areas ants are crawling in.
- Sprinkle coffee grounds or crushed peppermint leaves around doorways and window sills. Ants don't like the scent and usually will not cross. Or you can place peppermint plants around your home.

☎ Contacts

Sharon Neely, *President*.....
Cindy Polera Burch, *1st Vice Pres*
Helen Elich, *2nd Vice Pres*...
Phil Loew, *Treasurer*.....
Fred Snyder, *Plant Clinic*.....
Jill Patterson, *Newsletter Editor*
Submit articles by the 10th of each month
Jackie Brooks, *Vol. Hours*

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

Debris From the Editor

Our annual cutting exchange brought a plethora of plants, from rosemary to geraniums, and included houseplants, miniature African violets, a cornucopia of flowering plants from Virginia Carlson, and the announcement that Bonnie Kocsis has extra begonias—call her and bring your own shovel. If anyone is looking for a specific plant, send me an e-mail and I can create a plant “want list” in the newsletter. I know of several members who have created entire gardens from cuttings and plants garnered through our exchanges, Plants ‘n Things opportunity table, and discards.

In February, we will enjoy a tour of the private garden of a bamboo collector in Riverside (yes, some plants will be for sale!). Phil Loew is looking into the possibility of hiring a van or small bus for those preferring not to drive. Cost would be about \$20.00, depending on the number of people who sign up. More information will be available at the November and December meetings.

Fruit Facts

PINEAPPLE GUAVA – *Feijoa sellowiana* var. ‘Nazemetz’ – Myrtaceae

Donated by: CRFG/Thompson and planted in 1982 (r.f.09)

Common names:
Feijoa, Guavasteen,
Goiabeira-do-matos,
goiaba-serrana

The Pineapple guava is a native of southern Brazil, northern Argentina, western Paraguay and Uruguay where it grows wild in the mountains. It is cultivated in South American countries, New Zealand and California.

In Brazil this plant is known as Feijoa, and there it is a bushy evergreen shrub that grows from 3 to 20 feet in height with a spread as wide as it is high. The trunk, with pale gray bark, branches from the base.

The leaves are opposite, thick and leathery, and short-stalked. They are smooth and glossy olive-green on the upper surface with silvery-white hairs beneath.

The flowers, borne singly or in clusters from the previous year’s growth, have four fleshy oval petals that are white outside and purplish-red inside. From within comes a cluster of erect purple stamens with golden-yellow anthers.

The flowers are sweet and edible, and are used in salads.

The fruit is slightly pear-shaped or egg-shaped, up to 3 inches long and 1.5 to 2 inches wide. The rind is tough, waxy and smooth, ranging in color from dark purple with faint white specks to yellow-pumpkin in color. The cavity inside is filled with an aromatic mass of membranous sacs filled with an orange-colored pulpy juice containing some 20 to 40 black seeds. The fruit

emits a strong aroma even before it is fully ripe. The flavor is pineapple-like with papaya overtones, sub-acid to acid.

The Pineapple Guava is not a true guava and will tolerate much harsher climatic conditions than its namesake. The shrubs prefer a sunny location but will tolerate partial shade. Once established, the plants require occasional watering and little other care except for pruning to shape

Two of the best varieties are ‘Coolidge’ and ‘Nazemetz.’ Unlike some varieties, they don’t require cross-pollination.

The Pineapple Guava likes a subtropical climate with a cool season. It can withstand winter

temperatures of 15°F, some drought, and is humidity tolerant. Shelter is desirable as wind can cause fruit dropping and cause brittle branches to break. The plant tolerates partial shade, but fruiting will be reduced. The plant prefers a rich organic, well-drained and acid soil, requiring adequate water for fruit production. Flowering occurs in mid-spring, and bees are the

main pollinators. Good pollination produces many seeds, which in turn leads to larger and better-shaped fruit.

Plants are often grown from seed but do not reproduce true to type. A vegetative propagated plant starts to fruit in 2 years. Grafting onto seedling rootstocks is reported as not being very successful.—*Alfredo Chiri, OC Calif. Rare Fruit Growers liaison to the Fullerton Arboretum*

