

Garden Clippings

Orange County Master Gardeners' Newsletter

Volume 11 Number 7

August 2005

August Meeting

Saturday, August 6, 2005

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 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—Feng Shui in the Garden!

And now, for something completely different, we have an opportunity to learn how feng shui can be applied to the outdoors. P.K. Odle, an internationally respected instructor for the American Feng Shui Institute since 1998 and is a celebrated Classical Feng Shui consultant and speaker. She has written for the Los Angeles Times, contributes feature articles to national magazines, and has appeared on radio and television programs across the country, including our local KRLA radio show “The Home Show” and FOX TV’s “Renovate My Family”. More information is on her website www.fengshuiadvantage.com. Her talk will follow our annual tomato show and tell.

Board Meeting: August 18, 7:00 p.m. at home of Helen Elich.

Dues are past due! Please bring \$20.00 check to August meeting or mail to Helen Elich

Gardening Events

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

Sept. 10 & 11: Flowering Vine Sale

The Potting Shed will open on September 10 at 10:00 a.m. after the summer closing and will feature a huge flowering vine sale.

Rancho Santa Ana Botanic Garden

Register for classes: 909/625-8767 or download registration from <http://www.rsabg.org>:

Aug. 13: Art Class: The Basics of Outdoor

Digital Photography John MacDonald,

Photographer, 8:00 a.m. - 12:00 p.m.

Pre-Register \$48 member, \$60 nonmember

Aug. 20: Botany Class: Hot Summer Botany!

Lorrae Fuentes, 11:00 a.m. - 4:00 p.m.

Pre-Register \$50 member, \$60 nonmember

Aug. 28: Fire Safe Landscaping: A Field Trip

to the Murrieta Home of Designer Susan

Frommer, 10:00 a.m. - 3:00 p.m.

Pre-Register \$75 member, \$90 nonmember
(includes lunch & transportation)

Acorn Naturalists' Center for Science and

Environmental Education, 155 El Camino

Real, Tustin, CA. (800) 422-8886.

August 10: Fire Ecology in Southern California

by Marty Rigby and Mike Evans, 7 – 9 p.m.

The Donna O'Neill Land Conservancy

San Juan Capistrano (949) 489-9778

July 29: Bat Night Walk. 7 – 9:30 p.m.

Stephanie Remington (who spoke at our August meeting) will use a bat detector, which converts bat sounds to our audible frequencies. Bring a flashlight Must pre-register, \$6.00.

Leaves from the President



On the fourth of July I picked my first ripe tomato. I was thrilled as I rarely have a ripe tomato before the end of July, this is going to be a great summer for tomatoes. I come from a long line of tomato aficionados. Each year, my Uncle and my Son and I call to brag about or complain about the tomatoes we each have planted. We have our favorite varieties and we sometimes even share our secret methods that we use to get the best tomatoes. We all live in different zones for growing tomatoes but that doesn't stop us from comparing who has the best. I get a little jealous when I see the photos but that doesn't stop me from trying again next year.

So this month our August meeting will again be on tomatoes. This will be a good chance for us to share our successes and, if you would like, our failures. If you have a tomato you want to brag about, bring it. Last year, Geri Cibellis brought the most beautiful tomato "Big Rainbow"-- it was most definitely a tomato to brag about. Everyone loves to hear about and see your successes -- especially me.

We have a great gardening year ahead for all of us so, if you want to continue on with your newsletter, renew your membership now!

-- Sharon Neely

Rancho Santa Ana Botanic Garden has a new hotline, funded by a grant from the Metropolitan Water District of Southern California, that specializes in providing information about native plants. Telephone number is 909/624-0838 and email is rsabg.hortinfo@cgu.edu.

Contacts

Sharon Neely, *President*.....
Gayle Crowe, *1st Vice Pres.*....
Robert Shaw, *2nd Vice Pres.*.....
Helen Elich, *Treasurer*.....
Fred Snyder, *Plant Clinic*.....
Jill Patterson, *Newsletter Editor*
Submit articles by the 10th of each month via:
e-mail
or snail mail:
Jackie Brooks, *Vol. Hours*.....
OCMG Website: <http://www.ocmastergardeners.org>

Margaret Morrissey shares this information about The Horticultural Society of Orange County:

"The new e-mail address for The Horticultural Society of Orange County is: HortSocOC@aol.com. Every one is invited to enjoy our programs. We meet at 7.30 pm, 3rd Tuesday of the month at the East Anaheim Christian Church, located at 2216 E. South Street, Anaheim between Lincoln and Ball, 3 blocks east of State College."

The Society, with two other garden clubs, held a very successful plant sale in May and is planning to invite other organizations and repeat it next year. OCMG will have a plant clinic table at their event. The high cost of participating in the Arboretum's Green Scene precluded them from holding their plant sale and OCMG from holding our plant clinic at that event.

Volunteer Opportunities

Fullerton College Horticulture Division students Lind Tuckey and Julio Cabral are the winners of the 2005 OCMG scholarships.

The OCMG Help line at the Fullerton Arboretum has an opening for a volunteer to answer questions on Thursday. Call John Baird. Volunteers listen to messages and have time to research the question before calling back.

Members' Corner

Cindy Polera-Burch is looking for a Satsuma Orange Tree. Please contact Cindy if you know a source for purchasing one.

Helen Elich is a member of Orange County Inner City Outings. She is requesting donations of old cell phones as a fundraiser for her group (REI will donate \$2.00 for every cell phone). Please contact her if you have any cell phones you don't need

Barbara Eaves and Diane Gofferman-Asato were featured in the June 23 La Habra Journal. Both have been helping the second graders at Arbolita Elementary School create a vegetable garden. I hear the radishes did exceptionally well! The two are planning on starting a butterfly garden filled with native plants over the summer and returning next fall to teach the next crop of second graders the joys of gardening.

Photo courtesy of the La Habra Journal



Debris from the Editor

I discovered the "champagne" mango this summer at my local supermarket. Smaller than the standard mango, with a pale yellow peel and bright orange flesh, and an orange overtone to the taste, it is absolutely scrumptious. In search of more information, I contacted our exotic fruit experts: Alfredo Chiri, Eunice Messner, and Scott Carroll. Scott provided the photograph. Alfredo thought it was an "Amarillo" from Peru, growing in the province of Ica, and agreed that the flavor is very good. There is another variety that grows in the Amazonia, but during the

summer the trees are not producing, while in Ica they are in the peak of the season. There are some 4,200 varieties of mangos. The ones we have at the Arboretum are the manila type.

Eunice commented: "As far as I know, these new named mangos coming out of Mexico are merely sports or a seedling variation of the Manila mango. They have just given them new names. I have a seedling variation that is my favorite called 'Thomson'. It is a good producer for me. I have stumped the Manila and grafted it over to Thomson. Thomson is available from the Papaya Tree nursery in Granada Hills (I find their prices quite high). You could also take a look at the Calif. Rare Fruit Growers website www.crfg.org. They have a Source List of Fruit Trees."

I was at Blue Hills Nursery the same day that Tom Spellman, of Dave Wilson Nursery, was doing a stone fruit taste test. I asked him about "champagne" mangos. They fit Alfredo's description of being smaller, yellow, and a little wrinkled with bright orange flesh. He told me it was a variety developed by a company in Mexico and that the trees were not available elsewhere. He also said the "Manila" was a different variety. It sounds as though the "amarillo" is a close relative to the "champagne". Naturally, if it's from Peru, it must be superior!



This summer, I also found fresh litchis in the supermarket. Like Fred's Japanese maples, they don't like California's soil, water, or climate.

TROPICAL GUAVA – *Psidium guajava* – Myrtaceae

Donated by: CRFG/Haluza and planted in 1981 (r.f.-09)

Common names: Tropical guava, Guava, Brazilian guava, Common guava, Guayaba, Guinea guava, Guyaba, Lemon guava, Purple guava, Apple guava, Pear guava.

The true guava, *Psidium guajava*, is a small tree with very attractive coppery-colored bark that flakes off, showing a greenish layer underneath. Young twigs are quadrangular and downy. The tree has been cultivated by man and distributed by animals and birds so long that no place of origin is known, but it is believed to be from an area in southern Mexico and south into Central America.

The Tropical guava is a small tree, up to 10 feet high, with spreading branches. The leaves are evergreen, opposite, short-petioles, oval or oblong, and aromatic when crushed.

The white flowers are borne singly or in small clusters in the leaf axils, with 4 or 5 petals which promptly are shed, leaving about 300 white stamens tipped with pale yellow anthers. The white flowers are faintly fragrant.



The fruits have a strong, musky odor when ripe. They may be round, oval or pear shaped, with 4 or 5 remaining sepals of flower at



the apex. Next to the skin is a layer of granular flesh that may be white, pink, yellowish or nearly red and sub-acid or sweet and flavorful. The central pulp is slightly

darker in tone and normally filled with hard yellowish seeds. When the fruit is immature and a short time before ripening, the fruit is green,

hard and gummy. Yet many prefer to eat this green guava

In many parts of the world the guava plants run wild, and they form extensive stands called “guayabales” in Spanish. They overrun pastures, field and roadsides so vigorously that they have been classed as noxious weeds subject to eradication.

The guava thrives in both humid and dry climates. The plant can survive only a few degrees of frost. Young trees are damaged or killed in cold spells, but older trees that have died back to the ground have sent up new shoots, which fruited 2 years later. The guava is said to bear more heavily in areas with a distinct winter season than in the deep Tropics

The guava seems indiscriminate as to soil, doing well on heavy clay, light sand, and gravel or on limestone. It is somewhat salt-resistant. Good drainage is recommended, but some guavas will grow on land too wet for most other fruit trees.

Guava seeds remain viable for many months. Fruit from seedlings may or may not come true to the mother plant. Vegetative propagation is widely practiced.

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

BACON WRAPPED DATES

preheat oven to 400°

1 (8 ounce) package pitted dates

1 pound bacon (apple-smoked bacon from Trader Joes)

1 pack round toothpicks

1 7 x 11 Pyrex baking dish

Cut entire package of bacon in half. Remove some toothpicks from box. Roll bacon around date and skewer with toothpick. Place in dish. Bake uncovered at 400° until well browned.

You can also add almonds and/or cheddar cheese if you wish.—Jan Youngquist

2005 - 2006 OFFICERS

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Treasurer	Helen Elich
Corresponding Secretary	Diane Gipson

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