

Garden Clippings

Orange County Master Gardeners' Newsletter

Volume 12 Number 4

April 2006

April Meeting

Saturday, April 1, 2006

Third annual Spring Tour of OCMG member gardens. This tour features gardens in south Orange County.

*This is a self-guided tour. Below are directions to each home, though it is advisable to check against a good map. There are scheduled times to visit each garden and you must follow the schedule—this will allow our hosts to visit the other gardens. Please do **NOT** take cuttings or seeds. If you see a plant you covet, ask the gardener if you may have a cutting when the time is appropriate.*

Cameras and garden journals welcome.

Tips for Garden Tours:

1. There are scheduled times to visit each garden, please follow the schedule. Visit one or all the gardens as your time and inclination permit.
2. The third garden that we will visit is Yvonne Smith's, which is our "lunch stop". Bring your own sandwich and Yvonne will provide the salads.
3. Wear comfortable shoes suitable for lots of stairs and lots of walking. Also, bring a hat, wear sun block, and carry water. Be prepared for the weather.
4. Carpooling is recommended--especially with someone who can act as a navigator. And who can read the map you bring in the car. Use Google, mapquest, or Yahoo maps to preplan your trip. Double-check all directions given against a map!

5. Be at your first stop at the starting time—it takes longer than you think to see each garden (especially Fred's)!

6. Bring paper/pencil/camera/film

Board Meeting: April 19, 7:00 p.m. at the home of Helen Elich.

Garden #1

9AM to 10:30AM

Fred Snyder

This garden is on one acre of hillside, which has several microclimates, forest shade, Mediterranean, and drought tolerant that are planted appropriately. Many changes have taken place in Fred garden since we last visited it. More Japanese Maples have been added to his collection (70 plus). He also has a wonderful collection of conifers (large and small), interesting water features and garden paths. There are several rose gardens, fruit trees, and a vegetable garden, plus an extensive collection of cymbidiums, many in bloom.

Garden #2

10:30AM to 12:00PM

Helen Wood

A place made to lure butterflies, hummingbirds, birds, lizards and all that good stuff. Lots of interesting insects, bees, as I researched the plants in the back yard so that most were picked because they attracted native butterflies, other butterflies, and hummingbirds. It is turning into a natural habit in the back yard with areas to relax and watch. Also, I made paths to walk around the garden so I don't miss anything and for easier weeding when necessary.

My new back yard garden is becoming a place to relax and watch the butterflies and birds. We started a collection of natives, with some African and Mediterranean plants. I also kept or added just enough other “favorites” to make it feel like it’s our special creation/artwork... **in progress**, of course. Remember it is a new garden, so many of the plants are less than a year old.

The front yard is my eclectic collection of flowers we like. It consists of: old favorites, flowers from my mom and friends, flowers from the arboretum sales that I couldn’t resist, special picks from visits to nurseries, seed packets my mom-in-law and I picked out ...it is always changing. When I stated removing most of the plants from the backyard last year for the PROJECT, any plants I couldn’t part with found their way to the front garden-- even if it meant I had to move, trim, or delete other plants from a front space. Taking out the front yard and putting in a front patio and additional garden space helped. This means I have a lot of plants in the front, but many were transplanted from the back within the last year. The area where I took out the front yard is now ½ patio and ½ plants and flowers. The asters are just coming back, so it is not as finished as I wanted it to be. My gardens are always a garden painting IN PROGRESS. Also in progress is the gazebo.

I worked on a plant list. It is not complete and there may be a few errors, but it will be available if visitors want to notice a specific plant.

Garden # 3 (Lunch Stop)

12:00PM to 1:30PM

Yvonne Smith

In the front yard you will find Cocus Palms, sun Brunfelsias, Hawaiian snow bushes, Gigantica Camelias, roses, and azaleas. Our side yard features a fern grotto, shade Brunfelsias, potting benches and Japanese wisterias. We container landscape surrounding the pool with Cymbidians orchids, Freesias, Hebe, yard art, hanging baskets, and a rare fern, Polypodium Knightiae.

The other side yard has lavender, more azaleas and camellias, clivia, and begonia borders.

Garden #4

1:30PM to 3PM

Fran Lebow

Our garden is a rustic cottage garden which we refer to as ‘The Farm’. There is a wide path from one side of the garden to the other big enough for a wheelbarrow. Lots of arbors and places to sit. There are annuals, perennials, bulb, vines herbs, roses, berries and fruit trees. It’s my little bit of heaven. * Fran’s dogs Blue and Roxy have been known to re-landscape the garden at a moment’s notice.

Gardening Events

Fullerton Arboretum. Pre-register for all classes by calling 714/278-3579 ext. 0. Classes are \$7/\$5 member.

April 1. Botany 104 for Gardeners Xeriscape”, 9:00-11:00 a.m., Oak Hall

Fourth in a new series of classes started last Fall, focusing on xeriscape landscape plants.

April 8. Salvia Savvy! 10:00-11:00, Bleachers

Salvia, with approximately 900 species, will be explored and varieties will be available to take home.

April 22 – 23: Green Scene! 10 a.m. – 4 p.m.

CSULB: Earl Burns Miller Japanese Garden.

Must pre-register at 562/985-8420

April 9: Japanese Garden Horticulture

Symposium. 9:00 am - 4 pm. Admission: \$50 per workshop; Garden members \$40.

Koi and Koi Pond Workshop 9 - 11:30 am.

Pond construction and maintenance, as well as koi care and disease control. Booklet included.

Bonsai Workshop 9 am-11:30 am

Create and care for your own bonsai. Plant, pot, and instruction book included.

Orchid Workshop 1 -3:30 pm

Learn cymbidium-repotting techniques. Plant, pot and instruction booklet included.

Orchid Sale during public hours from 12 - 4 pm.

2 – 6:30 p.m.

Arnie Thomas

Bob Borden

Cheryl Spencer

Sharon Neely

SOUTH COAST GARDEN SHOW

April 27-30, 2006 Volunteer Schedule

Thursday April 27

10 – 1 p.m.

Nora Koenig
Sharon Neely

Dorothee Kohlmeier
Lois Daybell

1 – 5 p.m.

Lisa Burmen
Jetta Miles

Lisa Brumit
Roslin Romain (1-3)

5 – 9 p.m.

Bobbi Moreland

Leroy Lance

Friday, April 28

10 – 1 p.m.

Jeanine Lawrie
Jean Rice

Jackie Brooks
Gini Christiansen

Debra Mardi
Rita Mangus ?

Jetta Miles
Fran Lebow

5 – 9 p.m.

Helen Elich
Diane Gipson

Cindy Marinkovich
Dana Howell

Saturday, April 29

10 – 1 p.m.

Jan Brider (10 -12)
Roslin Romain

Helen Wood
Diane Parker

1 – 5 p.m.

Diane Gofferman-Asato
Kathleen Jones

Leroy Lance
Diane Parker

5 – 9 p.m.

Leroy Lance

Diane Parker

Sunday, April 30

11 – 2 p.m.

Arnie Thomas
Bob Borden

Cheryl Spencer
Tom Williams

Leaves from the President



April is a busy month in our gardens, with everything growing at a steady pace, the planting of new plants, and of course pulling the dreaded weeds that always show up so healthy and strong.

This month is also a busy month for garden shows, tours and visits to nurseries to check out what's new. We will be starting this month off with our 3rd Annual Garden Tour. This time, we will be visiting four of our south county gardeners. We will be revisiting Fred's garden that was on our first tour; it will be nice to see the new additions to his Japanese Maple collection. Helen's garden is very new, many of the plants have just been put in. It will be nice to come back in a few years to revisit her garden. I guess this means this will be an ongoing venue for OCMG. I have only seen pictures of Yvonne's garden and it is as lovely as she is. Fran's garden is a peaceful garden full of flowers and fruits reflecting her love of all growing things.

I hope you all can join in visiting these gardens and celebrating the gardeners who created them.

--Sharon Neely

Our Condolences to the family of Marie Beehler.

Marie died August 21, 2005, of cancer. She was a lovely woman who attended our training class two years ago.

**Volunteers still needed for South Coast
Garden Show on Thursday for set-up at 8
a.m. & Sunday for clean up at 6 p.m.**

Contact Gayle Crowe to volunteer!

☎ Contacts

Sharon Neely, *President*.....
Gayle Crowe, *1st Vice Pres.*.....

Robert Shaw, *2nd Vice Pres.*.....
Helen Elich, *Treasurer*.....
Fred Snyder, *Plant Clinic*.....
Jill Patterson, *Newsletter*

Jackie Brooks, *Vol. Hours*
OCMG Website: <http://www.ocmastergardeners.org>

Volunteer Opportunities

AG Minassian School Garden Program:

The children are from grades PreK- to 6th. We have small garden boxes for each class that we started planting from seed. We are hoping to have someone come once a week for about 2 hours to teach the children more about garden and maintaining what they have already done, and to learn more and do fun projects and exercises. We have purchased a compost bin that we need help starting and classes on it. The school is:

AG Minassian School
5315 West McFadden Ave
Santa Ana, Ca 92704
Phone 714/839-7831

Contact person Ava Malazian at 714/747- 3231
or email ava@malazian.com

Horticultural Club Event, May 6

OCMG would like to have a plant clinic at this event. At least two members are needed for each of the morning and afternoon shifts. You will be answering garden questions and getting people interested in our MG program. Call Sharon Neely or email Margaret Morrissey for more details.

The Chile Pepper, part 1

(Chili, Chilli, Aji)

By Martha J. Murphy

The history of the world can be told by following the spice routes and tracking the uses of herbs and spices in the cuisine and pharmacopaeias of each culture.



The chile pepper of the Americas has made a remarkable imprint on the roads of time.

It is considered to be the most important contribution of the Americas to the world in terms of spices, ahead of vanilla and chocolate. It is also the most versatile of all healing plants. A native of the American tropics, it was used by Indians as a food seasoning, preservative, and as a medicinal.

As a seasoning staple, natives used the chile daily cooking to flavor meat, vegetables, fruit and chocolate mole. As a medicinal, they used chile to ease soreness, to take the sting out of bites, to coagulate blood and decontaminate wounds, as a digestive aid, throat gargle, to prevent infection, as a pain killer for aching joints and muscles, and as a preventative and cure for fevers and colds.

It was described to Europeans by Diego Alvarez Chanca, a physician who traveled with Columbus on his second voyage to the West Indies in 1494. The Spanish and Portuguese subsequently carried the chile to ports over the known world and it became firmly established as a staple flavoring, defining the foods in India, China, Southeast Asia and Africa. Each region of Latin America, India, Hungary, China and Southeast Asia sports the regional variety of chile as the base note in local cuisine. Common forms are condiments such as cayenne, tobasco or paprika.

Chiles were used by natives in Mexico and Central America dating back to 7500 BC with domestication beginning between 5200 and 3400

BC. It is believed that the chile was introduced into the area, which is now the Southwestern United States---particularly New Mexico---by the Mayans, who had built roads of their empire as far north as Colorado.

Chiles are rated according to heat or capsicum intensity by Scoville units as well as the simpler heat scale rating of zero to 120. Using the latter, the heat scale gives the bell pepper a zero and the Jalapeno, considered hot by Northern standards, only a 15. Some chile varieties of India, Mexico and China are so hot that they blister the lips. The Naga Jolokia of India is now considered the hottest in the world, out-spicing the Latin America Red Savino Habanero.

Chile or Aji (Ahee), as it is called in parts of South America, may have originated in Peru, where evidence from recent archeological digs imply that the Chinese fleets may have carried the chile back to the Far East prior to the voyages of Columbus. The chile is prominent in traditional Thai, Hunan and Szechwan dishes. Peppers are a perennial in the tropics and considered an annual in cooler climates. A member of the nightshade family, it is not really pepper per se, but the name was given to it for its pungent taste reminiscent to black pepper, which is from trees. Varieties of chiles range in height from 1 to 6 feet. (More next month)

Book review by Barbara Eaves

Citrus: Complete Guide to Selecting & Growing More Than 100 Varieties for California, Arizona, Texas, the Gulf Coast and Florida by Lance Walheim, Ironwood Press, April 1996

Beautiful photographs accompany this guide for the home gardener on growing citrus—from tiny kumquats to giant pummelos and odd-looking Buddha's hands. It covers the history of citrus, climate variations, citrus in the landscape and planting and care tips. Available in paperback and only 112 pages, it is a comprehensive yet easy to understand reference book for those wishing to grow citrus of any kind.