

# Garden Clippings

Orange County Master Gardeners' Newsletter

Volume 13 Number 11

December 2007

## December Meeting

**Saturday, December 1, 2007**

510 E. Memory Lane/2615 Valencia, Santa Ana

### Schedule

8:30 – 9:00 a.m.	Setup & Plants 'n Things
9:00 – 10:00 a.m.	General Meeting
10:00 – 11:00 a.m.	Holiday Party
11:00 – 11:15 a.m.	Plants 'n Things
11:15 – 11:30 a.m.	Door prize raffle & clean up
11:30 – 11:45 a.m.	Take Down

This is our annual yummy potluck and our opportunity to meet the new OCMG trainees. EVERYONE is invited to bring edible goodies (especially main dishes) to share. Also, remember to bring along any items you wish to contribute to our Plants 'n Things raffle. In the spirit of the holidays, gift-type things, plant-related or not, would be welcome

It's that time of the year again! Rita Corpin is collecting cards for the class project she does with her English students. Holiday, birthday, or any other type of greeting card can be used; text inside the card will be covered and can not be seen.

**Board Meeting:** Home of Mike Maertzweiler, Tuesday, December 4 at 7 p.m.



No enrichment lecture this meeting. It's party time!!!

## Gardening Events

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

**Sat. & Sun., Dec. 1 & 2: Cactus & Succulents Show and Sale** 10 a.m. - 4 p.m. with the [Orange County Cactus & Succulent Society](#) Free.

**Sat., Dec. 8: Annual Fresh Holiday Wreath Workshop** 10:00 am – 11:30 am, Bleachers, \$50

Learn floral design techniques and be guided by an expert as you create a holiday wreath from fresh greenery and nature's decorations. All materials provided. Bring apron and shears to class. Instructor: Makiko Goto-Widerman, Floral Designer. Make reservations early.

**Fri. Dec. 7: Poinsettia Sale** at Orange Coast College, Horticulture Garden Nursery, 10 a.m. - 3 p.m.

Enter on Adams Street 2701 Fairview Rd. Costa Mesa, 714-432-0202 ext 26533. **website:** [http://www.orangecoastcollege.edu/academics/divisions/math\\_science/orname\\_ntal\\_horticulture/](http://www.orangecoastcollege.edu/academics/divisions/math_science/orname_ntal_horticulture/)

**Rancho Santa Ana Botanical Gardens** Pre-register for all classes by calling 909-624-0838

**Sat., Dec. 8: Container Gardening With Native Plants,** 8 am–noon, \$50.00

Learn how to design container gardens alive with the colors and textures of California using appropriate native plants with eye-catching foliage, flowers, and fruits. Participants will compare different types of containers and learn how best to prepare containers for planting. Care and maintenance of your container plants will also be discussed.

For more gardening events, check out <http://www.orangecountygardeners.org>.

# Leaves from the President



*Dedicated to Sharing  
Horticultural Knowledge...*

*Season Greetings from the Board of the Orange County Master Gardeners. May you and your family enjoy a wonderful season and a healthy and prosperous New Year.*

Thanks to many of you who helped at the last meeting set-up and clean up, we are really getting good at this. It is important to keep the facility clean and orderly. We will need special help for the Dec 1 meeting, please come to help set up at 8am.

Co Wilkins gave a brief report that the by-law committee is preparing a final draft for Board review. The Board is in review of the recommended by-law changes, final copies of revised by-laws to the members soon. The Scholarship Policy will also be presented to the membership soon in time for implementation for May/June of 2008.

I mentioned the request from the Placentia Yorba Linda Unified School District (PYLUSD) for support for a recently received grant for school gardens from the state of California. A short presentation will be made at a meeting to allow the club members to decide if we can support this request fully this next year.. Also mentioned was a request from the Ebell Club of Santa Ana for help in re-planning their gardens at their historical site. Please contact Julie Onken at 714 547-6002 or 714 658-2492 (cell) for your support.

We were treated to a wonderful discussion from Gail Slagle on "Landscaping with Herbs". Gail's casual approach with hands-on examples gave the members an aromatic presentation with interesting information on herbs. Thank you, Gail.

Our December meeting is our traditional holiday meeting. Members (new class invitees exempted from bringing food) whose last name begins with A-M, please bring a "side" dish for holiday fare; N-Z, please bring a dessert; sized to feed 8-10 persons. Remember to bring serving utensils.

Our January meeting is going to be a review of fertilizers with Chris Roy from Orange County Farm Supply. He will be reminding us of basic fertilizer information and make comments regarding chemical (man-made) versus organic type fertilizers. This is a meeting NOT to miss as Chris will have some favorite products available at reduced rates. This is a great time to stock up on the right food for those special plants in your gardens.

January is "Update Venue Listing Month", so please check the listing to be sure your venue is listed correctly and see Gayle Von Eissler if any data needs updating. Home shows are coming.

For club aprons and license plate frames see Gayle Von Eissler, \$12 each.

Please contact any Board member via email or myself at [mikem11@earthlink.net](mailto:mikem11@earthlink.net) if you know of any speaker you would like to hear, a contact phone number is always helpful. We are planning our speakers into the next fiscal year now. My email is almost always on.....--

Mike Maertzweiler

## Contacts

Mike Maertzweiler , *President*....

Gayle Von Eissler, 1<sup>st</sup> Vice Pres .....

Nancy Smith, 2<sup>nd</sup> Vice Pres.....

Jetta Miles , *Treasurer*.....

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

Jill Patterson, *Newsletter Editor*

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

or snail mail:

Jean Rice, *Vol. Hours*.....

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

## New Master Gardener Class

Dec 1: OCMG Holiday Party

Dec 8: Plant Identification at Mt. SAC with Dave Lannom

Dec 15: Backyard Orchard Culture at Fullerton College with Tom Spellman, Dave Wilson Nursery

Dec 22 & 29: CHRISTMAS HOLIDAYS

Jan 5: Composting at Fullerton College with Bill Roley/Patrick McNelly

OCMG members may audit classes during the semester, but please contact Nancy Smith for space availability. This is a large class and your cooperation is necessary.

## Volunteer Opportunities

At the last OCMG meeting, we announced a request from the Ebell Club of Santa Ana for assistance in re-planning the grounds at their historical site. I wanted to remind our members of this great project and our mission to help garden and horticultural actions in the county.

Our strength is in our members' depth of volunteerism and knowledge. Although we do not have a database of resources to assign, I would hope that some of you would consider calling Julie Onken at 714 547-6002 (cell 714 658-2494) and **offer** your advice to them for their remodel of their gardens. It is a wonderful opportunity for our OCMG and the exposure that we will earn is valuable as it supports our mission. If you have any questions, please contact me.-- Mike Maertzweiler

### **Jeronimo Creek Restoration Day!- Volunteer!**

Saturday, Dec. 15, 9am – 12pm. Join Back to Natives in assisting the Earth Resource Foundation to restore native habitat at Jeronimo Creek, in Mission Viejo. Bring gloves, sunscreen, water, snacks, hat, and

closed toe shoes. Parking: Pavion Park, 24051 Pavion, Mission Viejo, CA, located off of Jeronimo. From Marguerite Pkwy turn east onto Jeronimo, go almost 2 miles and take a right into Pavion Park. Walk south along the trail to the restoration site. RSVP: 949-509-4787 or [restoration@backtonatives.org](mailto:restoration@backtonatives.org)

## For the Electronically Connected

Yvonne Savio manages the Common Ground Garden Program, which is the work of the Los Angeles Master Gardening organization. Many of her online regional reports for the National Gardening Association over the past 2 years have highlighted problems with individual vegetables, their possible cause, and solutions. Below are links to her two columns on tomatoes:

<http://garden.garden.org/regional/report/arch/inmygarden/1791>

<http://garden.garden.org/regional/report/arch/1824>

For other seasonal vegetable problems, click on “previous reports”. If you sign up for the “free newsletters,” and provide your zip code, you’ll automatically receive the regional report for your area. There are 15 people doing regional reports across the country. Yvonne’s is for the Southern California Coastal and Inland Valleys.

Thanks to Jackie Brooks for sending this article.

### **Weidner’s Gardens**

695 Normandy Rd. Encinitas, CA 92024  
Tel. 760 436 2194

Website: <http://www.weidners.com/>

Free Poinsettia Mini Tours Dec. 1 & 2

Saturday tours: 10:30 and 12:30

Sunday Tours: 12:30 and 2:30

You'll learn how their poinsettias are grown and see some possible future introductions. Make reservations by email, phone or fax. Be sure to put 'reservations' on the subject line of emails. Staff@weidners.com, fax 760 436 3681

Special Holiday Decorating talk by Ryan Doughty: “Creative ways to show off your poinsettias”. Saturday, 2 pm.

## **Save California's Stinking Rose--Garlic!**

By Martha J. Murphy

California has the perfect climate and soil conditions to grow garlic. Indeed, for decades, California was the garlic capital of the world, providing the perfect climate for planting California Late, California Early and Creole varieties of garlic. However, due to the persistent white rot fungus, high cost of land in Northern California's Gilroy area, and cheaper foreign sources, much of the garlic currently consumed in the U.S. is imported from China.

September to November or after well-drained soil reaches the optimal temperature of 60 degrees, is the time to plant garlic in Southern California. However, garlic can be successfully planted through February. While California Late garlic is not well-adapted to the southern deserts, California Early garlic and Creole garlic, which has smaller cloves with purplish cast to the skins, are preferred for planting from Southern California to Mexico. The recent Santa Ana conditions and wildfires have bumped the Southern California planting window for Early and Creole into December.

Garlic is quite easy to grow. Obtain certified garlic seed or garlic sets from your local nursery or purchase California grown garlic at your local farmers market. If you choose the latter, which is also known as cloning, choose only the larger 8 to 10 cloves in the bulb to plant---the larger the clove, the larger the harvested bulb.

Certified seed and sets are treated and guaranteed to be disease free. However, to prevent spread of disease through cloning, peel garlic cloves and soak over night in water with one heaping tablespoon of baking soda per cup and then soak for 4 minutes in rubbing alcohol or 140-proof vodka. This kills all spores, pests and eggs. Immediately plant the clove point side up in well-drained soil in full sun. Allow nine months for maturation. Harvest when lower leaves or 40 percent of each green top has turned brown. Harvested bulbs store better if you cure them by

drying for three to four weeks bulb side down. Braid garlic stems if you wish or trim stems and roots after drying.

Garlic serves as a beneficial companion plant for roses and drought tolerant Mediterranean herbs such as oregano, thyme and sage as well as crops such as lettuce, cabbage and beets, providing a natural fungicide and pesticide. It is particularly effective deterrent to aphids, mosquitoes, fleas, snails and slugs. It is not cooperative with potatoes, beans or peas.

Garlic, which has been found in pre-historic cave dwellings, is the second oldest medicinal in the world---water is the first. Recent scientific and medical research have proven garlic's reputation as an effective fungicide, pesticide, antibiotic, anti-viral and effective medicinal for heart circulation, colds and flu. However, it is most valued as the "stinking rose", that culinary companion that adds bouquet and flavor to soups, salads, vegetables, stews, meats, bread, chips, sauces and even ice cream!

While Southern California's Imperial Valley was identified as a perfect growing area for the state's garlic crop, the Gilroy area growers opted to move some of their growing fields to Fresno and supplement their garlic stores by importing from China. It was deemed too expensive to move the processing to Southern California or to truck the crop north for processing. It is not known if the Chinese garlic is inspected. However, some observers note the proliferation of black mold and rapid spoilage of the imported garlic, which is currently the only garlic found in most local supermarkets. Until recently, most garlic consumed in the U.S. was grown in Gilroy, CA.

An interesting twist to the California garlic industry crisis is that one of the effective cures for white rot fungus is treating affected soil by tilling in garlic powder. University of California at Davis scientists have just developed a 95 percent effective fungicide that contains diallelle disulfide or DADS, a compound found in garlic and onions. The first California commercial field trial is taking place now.

## Landscaping America: Beyond the Japanese Garden

By Helen Elich

While attempting to go to MOCO in LA a few weekends ago and see Murakami, I accidentally stumbled across this exhibit at the Japanese American National Museum. The exhibit offered a free audio cell phone tour which addressed questions like:

- What is the difference between Japanese-style gardens and Japanese gardens?
- Why did so many Japanese Americans become gardeners after World War II?
- What were the factors that contributed to the wealth of gardens in camp during World War II?
- What innovation did Issei gardeners first discover 50 years ago that is being explored today?
- How is balance and symmetry used in Japanese landscape today?

If you go, I would suggest sitting in the Japanese garden and listening to the audio before taking in the show. There is a coffee shop there and it will give you a chance to regroup. It is a small exhibit, but it also included a half hour video of many topics, with some references to Lotusland and the Earl Burns gardens at Cal State Long Beach.

In one of the films, a disclaimer read: “Many weeds were killed in making this film”, which made me chuckle. For me, the exhibit was an education on many levels.

It would be a nice full day to shop, see the exhibit and have lunch or dinner in Little Tokyo. Since I hardly get to LA anymore because of the traffic, I recommend all three. The exhibit is open until January 6<sup>th</sup>.

### *Editor's note:*

**Location:** Japanese American National Museum  
369 East First Street (just west of Alameda, take the Alameda exit off the 10 freeway and head south)

Los Angeles, California 90012  
phone: (213) 625-0414

### **Museum Hours:**

Tuesday, Wednesday, Friday, Saturday and Sunday: 11 am to 5 pm

Thursday: 11 am to 8 pm

Closed Mondays, Fourth of July, Thanksgiving Day, Christmas Day, and New Year's Day. Final visitor admissions take place thirty minutes before closing.

### **Admission:**

Adults \$8.00

Seniors (62 and over) \$5.00

Students (with ID) and Children (6-17) \$4.00

Children 5 and under and Museum Members, Free. Free **general admission** every Thursday from 5 to 8 p.m. and every third Thursday of the month.

Website: [www.janm.org](http://www.janm.org)

### **Debris from the Editor**

I wonder how many of us employed a Japanese gardener for our yard work? One of my childhood memories is of our gardener coming every week to mow and trim the lawn (by hand, no power equipment back then!). I once asked my father if he would pay me the \$5.00 to do the work instead. I thought it was an easy way to make that enormous sum of money and quickly found out how hard the work was. Thus, at a young age, I learned to appreciate the labor of

other people and the value of a dollar. For more information, read Pasadena author Naomi Hirahara's (better known for her mystery series featuring a Japanese gardener as the reluctant detective) book: *Green Makers: Japanese American Gardeners in Southern California*. Her

own father made his living in the gardening and landscaping field.